




## PORK TENDERLOIN MONTE CRISTO

Rich's Double-Rub Pork Bar-B-Q, cranberry sauce, and fresh basil give this hearty sandwich a great twist on traditional flavors.

**Yield:** 1 sandwich

### INGREDIENTS

3 oz  Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)

1 Each Large Eggs

2 fl.oz. Water

2 Slice  ITALIAN LOAF (#87759)

2 oz Neufchatel Cheese

2 oz Whole Cranberry Sauce

6 Fresh basil leaves



### DIRECTIONS

- 1 Whip egg with water. Dip bread into egg mixture and grill on both sides until golden brown. Allow to cool.
- 2 On one slice of the bread spread cheese and cranberry sauce.
- 3 Top with sliced cooked pork and fresh basil leaves.
- 4 When ready to serve, brush sandwich lightly with melted butter or margarine. Grill approximately 4 minutes. Final cooking temperature must reach 165°F. for 15 seconds.
- 5 Sprinkle powder sugar on top of sandwich.