





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

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| 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.