

This recipe is adapted from [grouprecipes.com](http://grouprecipes.com).



## Hoosier Pork Tenderloin Sandwich

2 pork loin chops, butterflied  
1/2 c flour  
1/4 c yellow corn meal  
1/2 t salt  
1/2 t pepper  
1/4 c milk  
1-1-1/2 c olive oil  
2-4 hamburger buns  
1 tomato, sliced  
1 onion, sliced

Preheat the oven to keep warm. In a wide bowl mix the flour, corn meal, salt and pepper. In another bowl pour the milk and set aside. Next use a sharp knife to butterfly the pork loin chops. Use a mallet to pound the pork until it's a quarter-inch thick. Cover a heavy skillet pan with a 1/2" of olive oil and heat thoroughly. When the oil reaches the desired temperature (hot enough to brown a cube of bread in one minute), dip the pork into the milk, then into the flour mixture and place into the oil. Fry the first chop until golden brown—approximately 3-1/2 minutes per side. When golden brown and heated through, remove pork and place on a paper towel to drain. To keep warm place in the oven while repeating the process with the second chop. Slice the butterfly pork in half for a lighter caloric load. Serve the pork tenderloin on a hamburger bun with onions and tomatoes. BBQ sauce or mustard are recommended toppings. Serves 2-4.