



Grilled Cuban-style Pork Tenderloin Roll

Packed with flavor!

Serves 8+

INGREDIENTS

From Weiss'

- 3 pound pork tenderloin roast, trimmed and butterflied (Just ask us to butterfly it for you.)
- 6 sliced Kosher dill pickles
- 6 slices Swiss cheese

From your Grocer

- 6 tablespoons whole-grain Dijon mustard
- 1 cup chopped fresh cilantro
- Cooking Oil
- 3/4 teaspoon Kosher salt
- 3/4 teaspoon Cracked black pepper

PREPARATION

- Open and lay the tenderloin flat.
- Place tenderloin between plastic wrap.
- Pound to 1/2-inch thickness using a meat mallet or heavy skillet.
- Spoon the mustard onto the center of the tenderloin and spread it outward for even coverage with a spatula.
- Sprinkle cilantro over the mustard.
- Slice the pickles lengthwise, evenly into thin slices.
- Arrange pickles evenly over pork, covering completely
- Lay out Swiss cheese slices over the pickles.
- Roll up into a tight roll and secure with butcher's twine.
- Rub the entire roast with cooking oil to coat.

WEISS **BROS., INC.** **MEATS**

- Sprinkle evenly with salt and pepper.
- Rest meat, covered, while preheating your grill to medium-high heat.
- Place the pork on the grill rack.
- Grill for at least 12 minutes, then turn.
- Continue cooking until the internal temperature registers 155°.
- Remove from grill.
- Rest under foil for 5-10 minutes.

Cut into slices and serve with rice or your favorite sides.