

# The logo features the words "School of Cooking" in a black, elegant cursive font. The word "Martin's" is written in a red, sans-serif font and is positioned above the "o" in "School". A light green horizontal bar is placed behind the "School of Cooking" text.

## **Barbeque Pork Roll-ups**

**Chef Pete Pica**

**January 25, 2008**

**Martin's Super Markets at Heritage Square  
Mishawaka, Indiana**

### **Ingredients**

1 lb sliced bacon  
1 ½ lb pork tenderloin, fat trimmed  
1 ½ cup mustard based barbeque sauce  
1 tsp salt  
1 tsp pepper

### **Instructions**

Preheat a grill for medium heat. When hot, lightly oil the grate. While the grate is heating, slice the pork tenderloin into flat strips similar to the bacon. Roll up the strips of bacon inside the strips of the pork tenderloin and secure with skewers. Season with salt and pepper. Grill the rolls for about 10 minutes on one side, then turn over. Baste the rolls with some barbeque sauce while the other side cooks for 10 minutes. Remove from the grill and baste the un-basted side. Serve immediately or hold warm for service.

*Yield: 8 servings*