

Spice Rubbed Pork Loin BLT Sliders with Dijon Remoulade

Prep time: 20 minutes

Cook Time: 1 hour

Makes 24 slider, 12 servings

Contributors: Jenny Flake and Amanda Green Bottoms

Dijon Remoulade

1 cup low-fat mayonnaise

3 tablespoons Dijon mustard

3 tablespoons dill pickle relish or finely chopped dill pickle

3/4 teaspoon garlic powder

3/4 teaspoon freshly ground black pepper

Spice-Rubbed Pork Loin

One 2-pound boneless pork loin roast

1/2 teaspoon ground cumin

1/2 teaspoon smoked paprika

1/2 teaspoon dried thyme

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

24 dinner-sized rolls, such as Hawaiian or potato

2 cups packed baby arugula leaves

3 to 4 plum (Roma) tomatoes, cut into 24 rounds

12 bacon slices, cooked (see Note), each cut into quarters to make 48 pieces

1. To make the remoulade, mix the ingredients together in small bowl. Cover and refrigerate until ready to serve.
2. Preheat the oven to 400°F. Combine the cumin, smoked paprika, thyme, salt, and pepper together in a small bowl. Rub all over the loin. Place on a rack in a small roasting pan.
3. Roast for 10 minutes. Reduce the oven temperature to 350°F. Continue roasting until an instant-read thermometer inserted in the center of the roast registers 145°F, 50 to 60 minutes. Let stand for 10 minutes before carving.
4. Carve the roast crosswise into thin slices. Divide the slices in to 24 portions. Spread each roll with a generous tablespoon of the remoulade. Fill with equal amounts of the pork and arugula, and top with a tomato round and 2 pieces of bacon. Serve warm.

Note: To cook the bacon, arrange the slices in a single layer on a large rimmed baking sheet. Bake in a preheated 375°F oven until crisp, about 20 minutes. Transfer to paper towels to drain.