

Jamaican Jerk Sliders with Mango Slaw



Ingredients

Pork:

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
1 cup / 250 mL bottled Jerk marinade
1 cup / 250 mL brewed coffee
¼ cup / 50 mL molasses
3 Tbsp / 45 mL lime juice
3 cloves garlic, minced
½ jalapeno pepper, seeded and minced
12 slider buns, sliced

Mango Slaw:

14 oz / 397 g coleslaw mix
2 cups / 500 mL frozen mango, thawed, drained and diced
¼ cup / 50 mL cilantro leaves, chopped
½ cup / 125 mL EACH light sour cream and light mayonnaise
3 Tbsp / 45 mL lime juice
2 tsp / 10 mL lime zest
2 cloves garlic, minced
½ tsp / 2 mL EACH salt and ground black pepper

Directions

For the pork:

1. Pierce tenderloins several times with fork. Place in resealable bag. Add Jerk marinade. Marinate in refrigerator 12-24 hours.
2. Remove tenderloins from marinade; discard marinade.
3. Place tenderloins in slow cooker.
4. In small bowl, stir together coffee, molasses, lime juice, garlic and jalapeno pepper. Add to

slow cooker. Cook on LOW until pork is tender, 6-8 hours.

5. Remove tenderloins to a clean plate. Drain liquid from pot into a large measuring cup.
6. Shred tenderloins with two forks; return to slow cooker. Add just enough liquid to moisten meat. Cover and cook on HIGH, about 15 minutes more.
7. Pile pork onto bottom half of bun. Top with Mango Slaw and other half of bun. Repeat with remaining buns.

For the slaw:

1. In medium bowl, combine coleslaw mix, mango and cilantro.
2. In small bowl, whisk together sour cream, mayonnaise, lime juice, lime zest, garlic, salt and pepper. Add to coleslaw mix. Toss to coat.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 8 hrs
- **Number of Servings:** 12