

# Slow Cooker Cyclops Sliders



Ready in **4 hours and 20 minutes**

Yields **20 sliders**

## Ingredients

- One 2-3 lb pork tenderloin roast
- 1 cup diced onion
- 1 TBS paprika
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp cumin
- 1 pinch cayenne
- 1/2 tsp pepper

For the sauce:

- 1/2 cup ketchup
- 1 TBS molasses
- 3 TBS brown sugar
- 2 TBS Worcestershire

For garnish:

- Hawaiian slider rolls
- Green olives
- Sliced white cheese (Such as provolone)
- Oval pickles
- Toothpicks

## Preparation

1. **One 2-3 lb pork tenderloin roast 1 cup diced onion 1 TBS paprika 1 tsp salt 1.** Chop the onion and add it all to a slow cooker. Mix the sauce ingredients together in a medium bowl and pour it over the onion and tenderloin.
2. **Cook on high for four hours or until the meat is able to be shredded with a fork. When the meat is tender, remove it to a plate or cutting board and shred. Turn the dial to "warm" and set aside until ready to serve.**

3. When you're ready to serve, lay a piece of cheese down on the bottom bun of the slider roll. This prevents the bottom from getting soggy! Put down a pickle so that the "tongue" protrudes a bit!
4. Layer on some meat mixture and then cut two or three rectangles of cheese, cutting one end to look like a point. (If you cut the cheese longer, they stay on much better! The top bun hides the rest).
5. Next put the top bun on, and top with an olive and a toothpick to hold it all together!