

Rosemary Roast Pork Sandwiches Au Jus

from [Love Every Bite](http://loveeverybite.blogspot.com/)

2 tsp freshly ground black pepper
1 tsp chopped fresh rosemary
3/4 tsp kosher salt
1 garlic clove - minced
1 tsp olive oil
1 Lb pork tenderloin, trimmed
2 tsp olive oil
14 oz canned beef broth
1/4 cup dry sherry
1 Tbsp tomato paste
6 small sourdough sandwich rolls

1. Preheat oven to 400°.
2. Combine pepper, rosemary, salt, garlic, and 1 tsp oil in a small bowl. Rub mixture all over pork and let stand 15 minutes.
3. Heat remaining 2 tsp of oil in a large oven-proof skillet over medium-high heat. Add pork and cook 4 minutes, browning on all sides.
4. Place skillet in pre-heated oven and bake 10 minutes or until a meat thermometer registers 160° (slightly pink). Let stand 5 minutes. (At this point, if you've burned your hand, your husband or partner can take over while you hold your hand under cold, running water.) Remove pork from pan and cut diagonally across the grain into 12 slices.
5. Return pan to medium-high heat, and add broth, scraping pan to loosen browned bits. Add sherry and tomato paste, and stir with a whisk. Bring to a boil. Reduce heat and simmer 5 minutes.
6. Assemble sandwiches – two slices of pork for each roll – and serve with jus.