Award Winning Pork Wellington Bites
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Ingredients:
(1) Pork Tenderloin
(1 package) Puff Pastry
(¼ pound) thinly-sliced prosciutto
Brown Sugar
Raider Red Meats Steak Seasoning
(1) Egg white
Vegetable Oil

Directions:
1. Allow puff pastry to thaw by removing from package, unroll, and lay out.
2. Cut pork tenderloin into bite size proportions-about 1 inch by 1 inch
4. Pan fry or grill cut tenderloin pieces until done with very little to no pink left in center.
5. Roll puff pastry out as flat as possible (using an rolling pen may be necessary)
6. Sprinkle brown sugar thoroughly over puff pastry until completely covered.
7. Wrap prosciutto around tenderloin
8. Roll tenderloin and prosciutto in puff pastry until all sides will be covered as thinly as possible
9. Use egg whites to stick sides to together
10. Multiple bites can be used with entire puff pastry
11. Heat vegetable oil in pan for frying
12. Once oil is heated place bites into oil until outside is golden brown. This will be a quick process so be prepared to take them out quickly after putting in.
13. Allow to cool and they are ready to eat.