



MITCH'S SIGNATURE PORK TENDERLOIN

Mitch Schwartz

WHAT YOU NEED

1 twin pack of Prairie Fresh pork tenderloin

OBR Texas SPG rub

OBR Bayou Cajun rub

Minced garlic, 8 oz

For the glaze:

Honey

Balsamic vinegar

Sprig of rosemary

Other items:

Charcoal grill

Kingsford charcoal

Basting brush

Metal saucepan

USEFUL TIP

This dish is great with fresh grilled vegetables, over rice, or even with your favorite side!

PREPARATION

1. Light a charcoal chimney of Kingsford charcoal.

2. Take the pork tenderloin out of the package and remove the silver skin from them.

3. Then sprinkle the Texas SPG rub over both tenderloins and then add the Cajun Bayou Rub. The more Cajun rub the spicier it will be.

4. Let the tenderloins sit.

5. In a metal saucepan, mix 2/3 cup of balsamic and 1/2 cup of honey. Add the sprig of rosemary to the liquid once hot. Be careful not to burn the mix. Continually stir mix until it is combined together and is starting to reduce. Then take it off the heat and let it cool.

6. Put the Kingsford charcoal in the grill. We are using a Weber kettle and will grill pork tenderloin over direct heat.

7. The tenderloin is very lean and not too thick. Grill over direct heat turning every 2-3 minutes. Start to baste the tenderloins with the honey balsamic glaze once your meat temp is over 125-130°F.

8. Cook tenderloin to 140-145°F in the thickest part. Once to this temperature, let rest with aluminum foil loosely over the tenderloin. Let rest 5-10 minutes then slice.

9. Use the leftover glaze for additional sauce once plated.

