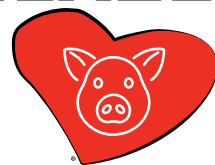


GRILLED PORK TENDERLOIN WITH JALAPEÑO-APRICOT GLAZE



WHAT YOU NEED

Glaze

3 tbsp apricot preserves

3 tbsp jalapeño jelly

3 tbsp rice wine vinegar

1-2 tbsp agave syrup

1 jalapeño, diced small, optional

1 shallot, diced small, optional

Meat

1 lb pork tenderloin

2 tbsp your favorite pork rub

PREPARATION

1. To make the glaze, heat all of the glaze ingredients together in a small sauce pan over medium heat, being careful not to burn it. Stirring constantly, bring to a boil and remove from the heat. Keep it warm for basting and for a dipping sauce.
2. Using a knife, trim the silver skin, along with any loose fat, from the pork tenderloin. Apply a coating of your favorite pork rub to all sides of the meat.
3. Set your smoker or grill to 300°F, direct cooking.
4. Place the tenderloin on the cooking grate. Place the lid on the grill, and cook for 90 seconds. Remove the lid, rotate the pork loin a quarter turn and cook for an additional 90 seconds. Repeat this cooking process until the tenderloin reaches an internal temperature of 125°F to 130°F in the thickest area before you start to apply the glaze. There is a large amount of sugar in the glaze, so make sure to move the pork loin to the coolest area of the grill.
5. Apply several layers of the glaze to the tenderloin. Once the thickest part of the tenderloin reaches 138°F to 140°F, pull it off the grill. Tent the loin with foil and let it rest for 5 to 8 minutes. Reserve the remaining glaze and keep it warm.
6. Slice the pork tenderloin on the bias and serve with the remaining glaze as a dipping sauce. This is great with grilled pineapple, apple coleslaw or your favorite side dishes.

Yields 3 servings.

