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RUBBED AND GRILLED PORK TENDERLOIN

Yield: 4 servings

Time: 25 minutes

INGREDIENTS

- 2 tablespoons brown sugar
- 1 tablespoon chili powder
- 1 teaspoon black pepper
- 1/2 tablespoon ground cumin
- 1/2 tablespoon salt
- 1/4 teaspoon dry mustard
- Dash of cinnamon
- Pork tenderloin – 1 package usually has two tenderloins, enough for 4 people!

DIRECTIONS

Mix the seasonings together and rub over pork tenderloins. Refrigerate covered for 2 hours. Bring pork to room temperature before grilling approximately 15 minutes on medium high heat, turning to produce sear marks. Remove tenderloins from grill when they have reached an internal temperature of 140 degrees. Rest, loosely tented with aluminum foil, for approximately 5 to 10 minutes; temperature will rise to 145 degrees.

Slice the pork and serve with red onion jam.