



Grilled Pork Tenderloin with Sweet Cheeks BBQ Sauce

The mild flavor of the pork tenderloin pairs well with the bold flavors of our Sweet Cheeks BBQ Rub – a blend of black pepper, mustard, brown sugar, sea salt, chipotle, paprika, cumin, oregano, thyme, and coriander. Cooking the pork to 145°F, leaving it a little pink in the center, prevents the meat from being tough and leathery.

INGREDIENTS:

2 [Pine Street Market Pork Tenderloins](#)

Kosher Salt

[Pine Street Market Sweet Cheeks BBQ Rub](#)

½ cup Sweet Cheeks BBQ Sauce (recipe below)

PREPARATION:

- Preheat Big Green Egg or grill to 350°F, direct heat.
- Season the pork with salt and BBQ Rub and allow to rest at room temperature for 20-30 minutes.
- Place the pork on the grill. Sear for 4 minutes, flip sear for 4 additional minutes, and cook for a total of 12 minutes or until an internal temperature of 145°F.
- Place the pork on a cutting board and allow to rest for 5 minutes. Slice against the grain, drizzle with BBQ sauce, and serve.
- Recommended Serving Suggestions: [Roasted Hasselback Potatoes](#) or [Cast Iron Succotash](#).

Sweet Cheeks BBQ Sauce

INGREDIENTS:

- 1 cup Ketchup
- ½ cup Apple Cider Vinegar
- ¼ Dark Brown Sugar
- 2-3 tbsp **Pine Street Market Sweet Cheeks BBQ Rub**
- 1 teaspoon Kosher Salt

PREPARATION:

Place all the ingredients in a sauce pot over medium heat. Bring to a simmer, stir occasionally, and cook for 5 minutes. Taste for seasoning and adjust if necessary.