

JAVA RUBBED PORK TENDERLOIN

Method: Direct Grilling

Serves: 4

Ingredients

2 to 3 pork tenderloins (1-1/2 pounds total)

2 to 3 tablespoons Best of Barbecue™ Java Rub

1-1/2 tablespoons canola oil

Best of Barbecue™ Smoky Mustard Sauce



1. Arrange the pork in a baking dish. Sprinkle the tenderloins on all sides with Java Rub, rubbing the spices into the meat. (Hey, that's why they call it a rub.) Drizzle the pork with the oil, patting it into the meat with your fingertips. Marinate the pork in the refrigerator while you make the sauce and preheat the grill.
2. Set up your for grill for direct grilling and preheat to medium-high. Brush and oil the grill grate. Arrange the pork tenderloins on the grate and grill until cooked to taste, 6 to 8 minutes per side (12 to 16 minutes in all) for medium, turning with tongs. Transfer the pork to a cutting board and let rest for about 5 minutes, then slice on a diagonal and serve at once with the Best of Barbecue Smoky Mustard Sauce.