

## Reverse Seared Pork Tenderloin

*We are firing up the Big Green Egg for this DUAL ZONE cook. That's right we're going to use the offset ability of our XL Big Green Egg to create the perfect environment for the Reverse Sear. Enjoy the flavors of charcoal, fire honey and bbq sauce as they all come together to celebrate BBQ. Happy Cooking, Chef Jason*

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** 6 people

**Prep time:** 10 Minutes

**Cook time:** 30 minutes cooking time

### Ingredients

Measure	Ingredient	Prep Notes
2.5 lbs (2ea)	Pork Tenderloin, Fresh	W/O Solutions/brines
As Needed	Oil, Olive, Blend	
As Needed	Oink Rub, 5280 Culinary	Season to taste
As Needed	Tiki Tiki Rub, 5280 Culinary	Season to taste
¾ Cup	Fire Honey, 5280 Culinary	
¾ Cup	Low Country BBQ Sauce, 5280 Culinary	

### Prep Directions:

- Trim the silver skin off of the pork tenderloin and allow to rest for 5 minutes before seasoning
- Season with the tiki tiki and oink rub and allow the rub to sit for 5-10 minutes before roasting the pork

## **Cooking Directions:**

### **Preparation:**

- Place the trimmed and rested pork tenderloin into the Kingsford Grill Pan SKU 8463135
- Lightly oil the pork tenderloin and season with 50/50 blend of Oink an Tiki Tiki Rub, let sit for 5-10 minutes
- Load Big Green Egg With Fire Bowl, setup to divide the fire bowl for dual zone cooking
- Light the Big Green Egg and adjust temp to 300° and hold
- Add 2 medium chunks of Apple wood to the charcoal and let smoke begin to flow
- Place the pork onto the grill grate over the OFF side of the Egg, roast/smoke at 300° for 20-25 minutes
- Remove pork tenderloin when internal temp hits 130° and hold on a half sheet pan
- Adjust the Big Green Egg to 500° and hold
- Add the pork back to the Egg at 500° and sear on all sides, then cook to desired doneness.
- We cook our pork to internal of 145°
- During the last 2 minutes of cooking time, baste with Fire Honey on all sides
- Cook to an internal temperature 145°. Remove from the Egg and let rest for 5 minutes
- Once rested, slice into even slices or discs
- Serve with Low Country BBQ Sauce on the side for dipping
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### **Grills / Grill Gear Used:**

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|------------------------------------|---|
| • Big Green Egg, XL                | <b>Available at participating Ace Hdwe Stores</b> |
| • Big Green Egg, Charcoal, 20# Bag | <b>Available at participating Ace Hdwe Stores</b> |
| • Big Green Egg, EGGniter          | <b>Available at participating Ace Hdwe Stores</b> |
| • Big Green Egg, XL EGGspander     | <b>Available at participating Ace Hdwe Stores</b> |
| • Big Thermometer, Maverick        | <b>Ace SKU - 6847099</b>                          |
| • B&B Wood Chunks, Apple           | <b>Ace SKU - 8023371</b>                          |
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### **Shopping List (Products Used):**

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|--|--------------------------|
| • Oink Rub, 5280 Culinary              | <b>Ace SKU – 8562050</b> |
| • Tiki Tiki Rub, 5280 Culinary         | <b>Ace SKU – 8017400</b> |
| • Fire Honey, 5280 Culinary            | <b>Ace SKU - 8017719</b> |
| • Low Country BBQ Sauce, 5280 Culinary | <b>Ace SKU – 8560252</b> |