

INSTRUCTIONS

1. Set the EGG for direct cooking at 350° F.
2. Trim the pork tenderloin of any excess fat and silver skin. Season with a drizzle of olive oil and a generous amount of Big Green Egg Sweet & Smoky Seasoning.
3. Place the tenderloins on the cooking grid. Roast for 15 to 20 minutes, turning occasionally, until the tenderloins reach an internal temperature of 145° F.
4. Remove the tenderloins from the grill and place on a large piece of heavy-duty aluminum foil; wrap tightly and let rest for 10 minutes.
5. Remove to a cutting board, slice and serve with the barbecue sauce.



Pork Tenderloin

- 🕒 Prep: 10 minutes
Cook: 30 minutes

INGREDIENTS

- whole pork tenderloin
- olive oil
- Big Green Egg Sweet & Smoky Seasoning
- Big Green Egg Sweet & Smoky Kansas City Style Sauce

