



## THE MEAT HOUSE: 30 Minute Recipe

*Your Neighborhood Butcher*

### BBQ PORK TENDERLOIN

Serves: 4

- 2 pounds pork tenderloin
- 4 tablespoons paprika
- 3 tablespoons chili powder
- 2 tablespoons ground cumin
- 2 tablespoons salt
- 2 tablespoons brown sugar
- 2 cloves garlic, minced
- 1 tablespoon ground oregano
- 1 tablespoon black pepper
- 1 tablespoon sugar
- 2 teaspoons cayenne
- 6-8 hamburger buns
- 1 bottle of your favorite BBQ sauce

### Instructions

Mix together dry ingredients and rub into tenderloin. Let sit for 4 hours. Preheat grill 15 minutes before grilling. When grill is hot, place tenderloin on the grate and cook indirectly for about 35 minutes, turning occasionally, careful not to dislodge too much of the rub. When done transfer to a cutting board and cut into thin slices. Serve on buns with warmed BBQ sauce. Optionally top with cole slaw.



*Marinate for 4 hours.*

*For store locations, recipe ideas or to shop online visit:*

[www.TheMeatHouse.com](http://www.TheMeatHouse.com)