Bacon Wrapped Pork Tenderloin

Are you looking for a recipe that brings smiles to the table and sighs of relief after family dinner? We have the recipe for you. We take some gorgeous pork tenderloin, season it, smoke it, wrap it in bacon and sear it off for that crispy finish. You better double this recipe, because the kids will be ready for thirds

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

##### **Yield:** 6 people

##### **Prep time:** 10 Minutes

##### **Cook time:** 60-90 minutes cooking time

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2.5 lbs (2ea) **Pork Tenderloin, Fresh W/O Solutions/brines**

### ¼ Cup **Oink Rub, 5280 Culinary Season to taste**

### 6 Slices **Bacon, Applewood, Thick Cut Keep well chilled/very cold**

### ¾ Cup **Fire Honey, 5280 Culinary**

### ¾ Cup **Low Country BBQ Sauce, 5280 Culinary**

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# Prep Directions:

* + - ***Trim the silver skin off of the pork tenderloin and allow to rest for 5 minutes before seasoning***
    - ***Season with the oink rub and allow the rub to sit for 5-10 minutes before smoking the pork***
    - ***KEEP BACON in the fridge until needed for wrapping***
    - ***For easier clean up, cover the rolling pin in plastic wrap***

# Cooking Directions:

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| **Preparation:**   * Place the trimmed and rested pork tenderloin into the Kingsford Grill Pan SKU 8463135, Season with Oink Rub and let sit for 5-10 minutes * Turn Traeger grill to 180 degrees, load your RESERVE BLEND PELLETS and let pre-heat * Place the pork onto the grill grate and smoke at 180 for 45-60 minutes * Remove pork tenderloin when smoked to your desired time/liking * Turn up Traeger to 450 degrees * Using the rolling pin, roll out the thick cut bacon into long strips, about double the length * Wrap the pork tenderloin from end to end using 2-3 slices of rolled bacon per tenderloin * Lightly season the bacon if desired, using more Oink * Return to the Traeger at 450 degrees and sear on all sides to crispen the bacon, then cook to desired doneness. * During the last 10 minutes of cooking time, baste with Fire Honey on all sides * Cook to an internal temperature of 150 - 155 degrees. Remove from Traeger 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 * For a COOL appetizer, cut pork tenderloin into thick discs and use a Dots Pretzel for the serving handle. Total Crowd Pleaser |  |  |

# Grills / Grill Gear Used:

* Traeger, Ironwod 885 **Ace SKU - 8016786**
* Thermometer, Digital, Instant Read **Ace SKU – 6108419**
* Pellets, Reserve Blend **Ace SKU – 8015887**
* Kingsford extra tough Grill Pan **Ace SKU – 8463135**

# Shopping List (Products Used):

* Oink Rub, 5280 Culinary **Ace SKU – 8562050**
* Fire Honey, 5280 Culinary **Ace SKU - 8017719**
* Low Country BBQ Sauce, 5280 Culinary **Ace SKU – 8560252**
* Dots Pretzels, 1# Bag **Ace SKU – 9388844**