

# Smoked Pork Tenderloin Sliders

It's an any day treat that the family will love. Smoked and grilled pork tenderloin glazed with honey and bbq sauce, then sliced and served on Kings Hawaiian Buns.... Sign me up  
Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

**Yield:** 6 people

**Prep time:** 10 Minutes

**Cook time:** 35-45 minutes cooking time

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2.5 lbs	Pork Tenderloin, Fresh	W/O Solutions/brines
¼ Cup	Oink Rub, 5280 Culinary	Season to taste
¾ Cup	Fire Honey, 5280 Culinary	
¾ Cup	Happy Ending BBQ Sauce, 5280 Culinary	
12ea	Buns, Kings Hawaiian	sliced and separated

\*\*\*\* - Adjust seasoning to taste preference, use Oink, Bayou Dust, Rub A Dub, Garden, Thai Mojito or Prime Rib Rub A Dub. They all offer a great flavor and a different flavor

## Prep Directions:

- *Trim the silver skin off of the pork tenderloin and allow to rest for 5 minutes before seasoning*

## ***Cooking Directions:***

### **Preparation:**

- Place the chicken legs into the Kingsford Grill Pan SKU 8463135, Rub legs with Oink Rub and let sit for 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 25 minutes.
- Turn up heat to 400 degrees and grill them, to finish — about 45 minutes
- During the last 10 minutes of cooking time, baste with Fire Honey and Happy Ending BBQ Sauce (alternate between the 2) to glaze
- Cook to an internal temperature of 155 degrees. Remove from smoker and let rest for 5 minutes
- Once rested, slice into even slices, place onto the buns and serve
- Serve with extra Fire Honey and Happy Ending BBQ Sauce on the side

## ***Grills / Grill Gear Used:***

- |                                      |                          |
|--------------------------------------|--------------------------|
| • Traeger, Pro34                     | <b>Ace SKU - 8474934</b> |
| • Thermometer, Digital, Instant Read | <b>Ace SKU – 6108419</b> |
| • Pellets, Reserve Blend             | <b>Ace SKU – 8015887</b> |
| • Kingsford extra tough Grill Pan    | <b>Ace SKU – 8463135</b> |

## ***Shopping List (Products Used):***

- |   |                          |
|---|--------------------------|
| • Oink Rub, 5280 Culinary               | <b>Ace SKU – 8562050</b> |
| • Fire Honey, 5280 Culinary             | <b>Ace SKU - 8017719</b> |
| • Happy Ending BBQ Sauce, 5280 Culinary | <b>Ace SKU – 8560245</b> |