



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Grilled Pork Tenderloin with Raspberry Peach Chipotle Barbecue Sauce

Pork tenderloin is probably the handiest cut of meat on the market, next to ground beef. It's a sort of "ready-to-use meat" in that it doesn't need much preparation and a nice fat little tenderloin will cook in 30 minutes. You can add literally any flavor you want. While the tenderloin's cooking, whip up a salad and a couple of quick side dishes and you've got yourself one delicious meal in no time at all. We make a little quick barbecue sauce from our **Fredericksburg Farms Raspberry Peach Chipotle Glaze** that folks seem to like – it's just perfect on pork tenderloin.

To Serve 4 to 6.

2 pork tenderloins, about 1-1/2 pounds total, silverskin removed
1 pkg. **Fredericksburg Farms Chuckwagon Steak Seasoning**
Olive oil
3/4 cup **Fredericksburg Farms Raspberry Peach Chipotle Glaze**
3 tablespoons ketchup
3/4 cup vinaigrette-style (not creamy) bottled Italian Salad Dressing

Preheat gas char grill to medium or build a hardwood charcoal fire and allow the coals to burn down to red hot, covered with a layer of white ash.

Combine the **Fredericksburg Farms Chuckwagon Steak Seasoning** in a bowl with just enough olive oil to make a paste. Slather the paste all over the tenderloins, covering thoroughly. Grill tenderloins on grill, turning often, until they reach an internal temperature of 145 degrees, about 25 to 30 minutes.

While tenderloins are grilling make the sauce by combining the **Fredericksburg Farms Raspberry Peach Chipotle Glaze**, ketchup, and Italian salad dressing in a bowl; whisk to blend well. Heat the sauce over low heat in a small saucepan; keep warm. When tenderloins are done, transfer them to a cutting board and cover with foil. Allow the meat to rest for 10 minutes before slicing into 1/2-inch

slices. Arrange the sliced tenderloins on a serving platter and drizzle the barbecue sauce over the meat. Serve at once.