



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Pork Tenderloin on Grill

2-1 lb. pork tenderloins

HONEY/MUSTARD MARINATE:

1 tsp sea salt, 2 tsp pepper, 2 garlic cloves minced, ¼ cup red wine, 4 tbsp olive oil, ¾ cup honey Dijon mustard. Mix all ingredients in bowl, add pork, cover and refrigerate 1 hour.

DRY BARBEQUE RUB:

2 tsp coffee beans ground, 1 tsp savory, 1 tbsp sugar, 4 tbsp paprika, 2 tbsp. brown sugar, 2 tbsp chili powder, 2 tbsp sea salt, 2 tbsp cumin, 2 tsp cayenne pepper, 1 tbsp oregano, 1 tbsp pepper. Mix all ingredients in bowl and rub on meat. Cover and refrigerate 3 hours.

Preheat grill for 15 minutes. Turn 1 burner off and the other to medium. Put tenderloins on the inactive burner. Close grill and cook 15-20 minutes on each side.

10717 S Ridgeland Ave
Chicago Ridge, IL 60415

Phone: 708-636-3437
www.JackandPats.com