

Crusted Pork Tenderloin

2 pork tenderloins approximately 1 lb. each.
½ lb. dark brown sugar
½ of a 3.4 oz. container of Montreal Steak Seasoning
1 tsp. ground caraway seed

Trim all visible fat and silver from the pork tenderloins.
Mix together the brown sugar, steak seasoning and ground caraway.
Using half of the seasoning mix, coat the tenderloins all over and refrigerate at least 2 hours.

Heat ½ your grill as hot as you can get it – approximately 10 min. on high. While it is heating use the remainder of the rub and coat your tenderloins again.
Sear the tenderloins on the grill approximately 3 minutes per side.

Turn down your grill and move the tenderloins to indirect heating.
Grill should be approximately 300°.
Cook for about 50 minutes or until the internal temperature is 145°
Remove from grill and tent with foil. Allow to rest for 10 minutes.
Slice and serve warm or at room temperature.

This recipe is very wine friendly and went well with all of our whites and reds during the Spanish tasting.