

Pork Tenderloin

ingredients

1 pound

Pork tenderloin

Liberal amount

Pork Rub

Enough to baste with

Extra virgin olive oil

1 tablespoon

Butter

here's how

- 1 Season pork tenderloin with any commercial pork rub all the way around; be liberal.
- 2 Let sit for 30 minutes to an hour.
- 3 Place on hot grill and baste with olive oil every 30 minutes.
- 4 Cook for approximately 2 hours or until internal temperature reaches 165°.
- 5 About 10 minutes before it's done, spread butter along the length of the tenderloin.