

# Smoked Pork Tenderloin on the Kalamazoo Hybrid Grill

## Ingredients:

- Applewood smoked chips 2 pouches
- Pork Tenderloin 1
- ¼ cup of stone-ground mustard
- Salt and pepper to taste
- 2 tablespoons of Montreal Steak seasoning
- 1 tablespoon of smoked paprika

## Marinade

- ⅔ cups of brown sugar
- ¼ cup of balsamic glaze
- 2 tablespoons of stone-ground mustard

## Method:

1. Marinate pork tenderloin overnight with salt, pepper and stone-ground mustard.
2. Bring your pork tenderloin to room temperature before you add your smoked dry rub of Montreal seasoning and paprika. Make sure to spread the seasoning throughout your tenderloin.
3. Butcher twine your pork so that it stays in place on the rotisserie
4. Slide pork onto spit making sure to secure with prongs.
5. Turn on your dragon burner and trident burner. Keep the grill internal temp around 375 degrees.
6. Cook until an internal temperature of 140 degrees. Add glaze and let cook for about 5 minutes until golden brown. Your pork should read 145 for doneness.
7. Let rest for 5 minutes before removing from spit. Let rest for an additional 3 minutes before slicing.