

Grilled Pork Tenderloin with Maple-Mustard Sauce

Serves 4

For the pork

- 4 Tb dry rub (homemade or store-bought)
- 1Tb extra-virgin olive oil
- 1 Pork Tenderloin

For the Maple-Mustard Sauce

- ½ cup Dijon mustard
- 3 Tb pure maple syrup

About 4 hours before you plan to cook the pork, rub with the oil, then the dry rub. Cover tightly with plastic wrap or place in a large Ziploc bag. Refrigerate.

About an hour before you plan to cook, place the pork on the counter and allow to come to room temperature. Heat the grill or smoker to 375 degrees. Spray the grate with nonstick cooking spray and add the tenderloin. Grill, turning once, until the internal temperature reaches 140 (about 25 minutes). Remove from heat and cover with foil. Allow to rest for 10 minutes or so before slicing.

While the meat is resting, combine the Dijon and the syrup to make the sauce. Slice the meat and serve with the sauce on the side.