



# SPICE-RUBBED PORK TENDERLOIN WITH MUSTARD BARBECUE SAUCE

**Serves 4-6**

## Ingredients

### Sauce:

- 2 bacon slices, finely chopped
- 1 cup chopped onion
- 1/2 cup Dijon mustard
- 5 tablespoons honey
- 3 tablespoons ketchup
- 2 tablespoons cider vinegar
- 1/4 teaspoon chili powder
- 1/4 teaspoon ground cumin

### Pork:

- 2 (1-pound) pork tenderloins, trimmed
- 1 tablespoon brown sugar
- 1 tablespoon smoked paprika
- 2 teaspoons chili powder
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/8 teaspoon ground red pepper

*Lula*

## Directions

Prepare grill.

To prepare sauce, cook bacon in a medium saucepan over medium heat 4 minutes or until almost crisp, stirring occasionally. Add chopped onion to pan. Cook 4 minutes, stirring frequently.

Add remaining sauce ingredients to pan and bring to boil. Reduce heat and simmer for 4 minutes or until slightly thick, stirring occasionally.

To prepare pork, combine all dry ingredients in a small bowl, stirring well. Rub mixture evenly over pork.

Place pork on oiled grill rack and grill 20 minutes or until a thermometer registers 155 degrees, turning once. Let pork stand 10 minutes.

Cut pork crosswise into 1/2-inch-thick slices and serve with sauce. Enjoy!