



TANGY GLAZED PORK TENDERLOIN

(FROM OUR FREEZER MEAL WORKSHOP PROGRAM)

1 ½ lbs. (681 kg) pork tenderloin

6 slices pre-cooked bacon (optional)

1 tsp. Sweet Hickory BBQ Rub & Seasoning

1 tsp. Sunset Seasoned Salt

1/3 cup Creamy Vidalia Onion & Poppy Seed Dressing

¼ cup Sunset Gourmet's Smoky Sweet Oven & Grill Sauce

Cut pork tenderloin into 6 pieces. If using bacon, wrap 1 slice of bacon around each piece. Place in a large freezer bag. Combine remaining ingredients and place into medium size freezer bag. Place both freezer bags into a large freezer bag. Seal bag, secure Cooking Instructions and freeze. Thaw in fridge overnight. Heat grill to medium. Grill for 6-8 minutes on each side, or bake in oven at 350°F for 40-45 minutes, until internal temperature reaches 145°F. Brush with sauce while grilling; drizzle remaining sauce over finished tenderloin. Remove from grill and wrap with foil; let rest 5-10 minutes.

- Sweet Hickory BBQ Rub & Seasoning
- Sunset Seasoned Salt

- Creamy Onion & Poppy Seed Dressing
- Gourmet's Smoky Sweet Oven & Grill Sauce