

Sweet-and-Smoky Grilled Pork Tenderloins  
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Active Time: 30 minutes  
Refrigerate Time: 8 hours  
Total Time: 9 hours 15 minutes  
Servings: 4

**Ingredients**

1/3 cup packed brown sugar  
2 Tbsp. kosher salt  
1 tsp. smoked paprika  
1/2 tsp. onion powder  
1/2 tsp. garlic powder  
1/2 tsp. ground mustard  
2 (1-lb.) pork tenderloins  
1 Tbsp. canola oil

**Direction**

1. Marinate pork tenderloins:

Place a wire rack inside a rimmed baking sheet, and set aside. Whisk together brown sugar, salt, smoked paprika, onion powder, garlic powder, and ground mustard in a small bowl. Pour sugar mixture into a gallon-size ziplock plastic bag, add pork, and seal well. Shake bag until pork is coated. Let stand 5 minutes; shake bag again to coat pork. Remove pork from bag, and transfer to prepared rack; discard sugar mixture. Refrigerate, uncovered, 8 to 12 hours.

2. Preheat grill:

Remove pork from refrigerator; let stand at room temperature 30 minutes. Gently brush pork with oil (do not brush off dry rub). Preheat grill to medium-high heat (400°F to 450°F).

3. Grill pork tenderloin:

Place pork on oiled grates; grill, uncovered, turning occasionally, until charred in spots and an instant-read thermometer inserted into thickest portion of pork registers 140°F, 15 to 20 minutes. Remove from grill; let stand 15 minutes. (Temperature will rise to 145°F.) Slice and serve.