

[Sweet-and-Smoky Grilled Pork Tenderloins](#)
Southern Living Magazine, May 2023 issue
Recipe by Marianne Williams

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

Directions

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 zip lock 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.