

PORK TENDERLOIN



PREPARATION

1. Set your grill to 300°
2. Layout your bacon with pieces touching but not overlapping
3. Season the tenderloin with Kosmos Dirty Bird
4. Roll the tenderloin up in bacon
5. Break off spaghetti noodles and pin the bacon to the tenderloin
6. Place a Fireboard probe in the thickest part of the tenderloin
7. At 120° crank up the grill to 400° to crisp the bacon
8. When the Fireboard reads 145° pull the tenderloins
9. Double check temps with a Thermanen

INGREDIENTS

- Pork tenderloin - unseasoned/original
- Kosmos Dirty Bird Rub
- Thick cut bacon
- Spaghetti noodles

TOOLS

1. Fireboard
2. Thermanen Thermanen
3. Tongs



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