

Smoked Pork Tenderloin

Ingredients

- 1 Pork Tenderloin
- 3 T Barbecue Rub
- 1/4 c Barbecue Sauce

Instructions

1. Trim pork tenderloin of any fat or silver skin. Generously rub the spice mix all over the meat. Refrigerate overnight.
2. Start smoker and set the temperature for 225 degrees. Fill water tray with 2 cups of water and add 1/2 cup of woodchips. Let it preheat for 45 minutes.
3. Place meat in the smoker and smoke till the internal temperature is 145F, about 2 1/2 to 3 hours.
4. Take the meat out and brush on both sides with BBQ sauce when there is about 30 minutes left to go in the smoker.
5. Let it rest for 30 minutes prior to slicing and serving.