

Snouter Powder Rubbed Pork Tenderloin with Fire-Roasted Tomato Sauce

The truth is, the rub in this recipe is so good that the meat doesn't even need a sauce, but if tomatoes are in season, whip up this cooked salsa for a colorful flourish. Fire-roast the vegetables over Direct High heat, then cook the meat over Direct Medium heat.

For the sauce:

- 8 ripe, plum tomatoes, stems removed
- 1 jalapeno, stem removed and seeded
- 1/2 cup tightly packed fresh basil leaves
- 1/3 cup roughly chopped red onion
- 1/4 cup tightly packed fresh cilantro leaves
- 1 tablespoon fresh lime juice
- 2 teaspoons minced garlic
- Kosher salt
- Freshly ground black pepper



For the rub:

RUB: Snouter Powder

1/4 cup

OR Barbecue Voodoo

1/4 Cup (then called Voodoo Tenderloin)

- 2 pork tenderloins, about 1 pound each
- Extra-virgin olive oil

To make the sauce: Grill the tomatoes and jalapeno over Direct High heat until black and blistered in spots, turning as needed. The tomatoes will take 4 to 6 minutes and the jalapeno will take 2 to 3 minutes. Put the tomatoes and jalapeno in a food processor along with the other sauce ingredients, including salt and pepper to taste, and process until smooth. Transfer the sauce to a medium saucepan and bring to a boil. Reduce to a simmer and allow to cook until the sauce has thickened slightly, 5 to 10 minutes, stirring occasionally.

Trim excess fat and silver skin from the tenderloins. Lightly brush or spray the tenderloins with olive oil. Spread the rub all over the tenderloin and press the spices into the surface of the meat.

Grill the tenderloins over Direct Medium heat until the centers are barely pink, 15 to 20 minutes, (4 – 5 min. on each of its 4 sides). Remove the tenderloins from the grill and cover loosely with foil. Allow to rest for about 5 minutes before slicing. Serve warm with the sauce.

Makes 4 servings.