

Pork Tenderloin Medallions

Ingredients

- 2 Pork Tenderloins
- Brown Sugar Brine
- Rub of choice
- 6 slices thick cut bacon
- BBQ Sauce

Instructions

Preheat Pellet Grill to 425°F, with GrillGrates in place over the fire box, with the diffuser door removed for direct grilling. Place the second shelf in the grill.

Slice the pork tenderloins into 3"- 4" segments. Butterfly each segment.

Place the pork in a Briner Mini brining bucket with the Sweetwater Spice Apple Chipotle BBQ Bath Brine. Soak in the refrigerator for 45 minutes.

Place the bacon on a wire rack over sheet pan. Cook until rendered but not crisp, about 25 minutes.

Remove second shelf. Turn grill temperature up to 475°F.

Remove the pork from brine. Wrap in the par cooked bacon. Secure with toothpick.

Thread medallions onto skewers (3 per). Season with R Butts R Smokin' Ozark Heat BBQ Rub.

Grill over direct heat on the GrillGrates, flipping to form grill marks on both sides, until the internal temperature reaches 135°F. Remove from the grill and immediately brush with Kozlik's Maple Whiskey BBQ Sauce.