



B&B's BEST
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Bacon Wrapped Pork Tenderloin

Looking for a tasty meal you can quickly cook up on the pellet smoker in 30 minutes? This bacon wrapped tenderloin is an easy recipe with delicious flavors. The bacon keeps the lean tenderloin tender and juicy while infusing its famous flavors into the meat. On a busy weekday night, this is one recipe that will become a family favorite. Serve with potatoes or cole slaw and a green veggie and you have yourself a comfort food classic.

Cooking time 30 Minutes

Ingredients

- 1 piece Pork Tenderloin
- 2/3 CUP [B&B's Best BBQ SAUCE](#)
- 1 12 oz. pack thick sliced bacon
- 2 TBSP [B&B's Best Smokey Molasses Rub](#)

Instructions

1. Preheat Grill to 350°F. If using a gas or charcoal grill, set it up for medium, indirect heat.
2. Wrap tenderloin with bacon letting each slice overlap the other and tuck under the ends.
3. Generously season with [B&B's Best Smokey Molasses Rub](#)
4. Place on grill for about 15 minutes.
5. After the time is up, brush on the BBQ Sauce.
6. Turn heat up to 400°F and cook for 15 more minutes.
7. When that time is up, remove from grill and slice and serve.
8. Enjoy

