



TIPSY FOODS

COOK A LITTLE TIPSY

Bourbon Glazed Pork Tenderloin

Ingredients

2 pieces (1 pack) pork tenderloin
¼ Cup olive oil
2 Tbsp. [Tippy Foods Bourbon Molasses Rub](#)
½ Cup [Tippy Foods Bourbon Sauce](#)
Fresh chopped basil



Instructions

Marinade

1. Remove the silver side from the tenderloins with small sharp knife.
2. Pour olive oil and Bourbon Molasses Rub in zip lock bag.
3. Place tenderloins in bag and shake well to cover with marinade.
4. Close bag and place in refrigerator for 1 hours prior to cooking.

Cooking

1. Heat grill or oven to 350 degrees.
2. Remove tenderloins from bag and place on grill.
3. With a grill brush mop the tenderloins with Bourbon Sauce.
4. Cook for approximately 20 minutes.
5. Flip over tenderloins and mop again with Bourbon Sauce.
6. Cook for approximately 20 more minutes or until internal temperature reaches 145 degrees.
7. Remove from grill and let rest for 10 minutes.
8. Slice and sprinkle with basil, serve.

