



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Teriyaki Glazed Pork Tenderloin

Ingredients

2 pieces (1 pack) pork tenderloin
¼ Cup olive oil
2 Tbsp. [B&B's Best Applewood Chipotle Rub](#)
½ Cup [B&B's Best Teriyaki BBQ/Cooking Sauce](#)
Fresh chopped basil

Instructions

Marinade

1. Remove the silver side from the tenderloins with small sharp knife.
2. Pour olive oil and [Applewood Chipotle 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 2 hours prior to cooking.

Cooking

1. Heat grill or oven to 350°.
2. Remove tenderloins from bag and place on grill.
3. With a grill brush mop the tenderloins with [B&B's Best Teriyaki Sauce](#).
4. Cook for approximately 20 minutes.
5. Flip over tenderloins and mop again with [Teriyaki Sauce](#).
6. Cook for approximately 20 more minutes or until internal temperature reaches 145°.
7. Remove from grill and let rest for 10 minutes.
8. Slice and sprinkle with fresh basil, serve.





B&B'S BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST