

Smoked Pork Tenderloin

This Smoked Pork Tenderloin is extremely easy to cook and can be cooked with a variety of flavors, spices, and sauces. It's a great weekday dinner option, and can even be fancied up for special occasions.



5 from 12 votes

Prep Time	Cook Time	Total Time
5 mins	1 hr	1 hr 5 mins

Course: Main Dish Cuisine: American

Keyword: Smoked Pork Tenderloin Servings: 4

Author: Susie Bulloch (heygrillhey.com)

Ingredients

- 2 1-pound pork tenderloin
- 3 Tablespoons [Hey Grill Hey Sweet Rub](#)
- 1/2 cup [Hey Grill Hey Whiskey Peach BBQ Sauce](#)

Instructions

1. Remove your pork tenderloins from the package and use a sharp knife to remove any excess fat and silver skin.
2. Preheat your smoker to 225 degrees F.
3. Season the tenderloins on all sides with the sweet rub. Place the tenderloins on the grill, close the lid, and smoke until the internal temperature of the tenderloins reaches 135 degrees F.
4. Baste on all sides with BBQ Sauce. I like to use my Whiskey Peach BBQ Sauce, but you are welcome to use whatever is your favorite. Cook until the internal temperature of the tenderloin reaches 145 degrees F and the sauce tightens up.
5. Remove the pork tenderloin from the grill. Slice against the grain in 1/2 inch medallions. Serve immediately.