

## GUASTELLO'S VILLAGE MARKET

# BBQ Pork Tenderloin

---

Serves 8

Ingredients:

2 pork tenderloins (about 3 – 4 lbs. total weight)  
½ cup BBQ sauce (my favorite is Sweet Baby Ray's)  
¼ cup grape jelly  
2 tbl. Sriracha Sauce  
2 tbl. Worcestershire Sauce  
1 clove garlic, minced  
1 tsp. ground black pepper

Place pork tenderloins into a large zip top bag.

Whisk together BBQ sauce, grape jelly, Sriracha sauce, Worcestershire sauce, garlic and pepper. Pour half of BBQ sauce mixture over pork tenderloin. Remove excess air from zip top bag and seal. Place pork tenderloin in refrigerator for an hour to overnight to marinate. Cover remaining marinade / sauce with plastic wrap and store in the refrigerator for later use.

Bake or grill pork tenderloins until they reach an internal temperature of 160°. Remove from oven or grill and wrap with aluminum foil for 5 – 10 minutes to rest.

When ready to serve, brush with additional BBQ sauce. Serve with additional sauce on the side.

Cook's Note: Remove pork tenderloin and sauce about an hour before cooking to let both come to room temperature.

*Credit: [addapinch.com](http://addapinch.com)*