

## Grilled Pork Tenderloin

### INGREDIENTS

Brine:

3Tbs. Kosher salt (1 1/2Tbs table salt)

3/4 cup sugar

2 cups hot water, plus 2 cups cold water

2 pork tenderloins, 1 1/2 lbs to 2 pounds total, trimmed of silver-skin

Asian barbeque wet rub:

2 large garlic cloves, minced

1 piece fresh ginger (2 inches), minced...approx 2 Tbs

2 medium scallions, white and green parts, minced...approx 3 Tbs

2 Tbs light brown sugar

1 Tbs hoisin sauce

1 Tbs Asian sesame oil

1 tsp Asian chili paste

1/4 tsp five spice powder

1/4 tsp salt

### DIRECTIONS

1. Mix all rub ingredients together in a small bowl (per Amy used food processor) and set aside.
2. In medium bowl, dissolve salt and sugar in hot water; stir in cold water to cool mixture to room temperature. Add tenderloins, cover with plastic wrap and refrigerate until fully seasoned, about 1 hour. Remove from brine, rinse well and dry thoroughly with paper towels; set aside.
3. Rub tenderloins with rub mixture. Place tenderloins directly over coals and cook until well bronzed on all four sides, about 2 minutes per side. Move tenderloins to cool part of grill and cover. Continue to cook until instant read thermometer inserted into the thickest part 145 or until it is still slightly pink at center when cut with a paring knife, 2 to 3 mins longer.