



serving size: 16 | **prep time:** 10 minutes | **cook time:** 30–60 minutes | **cut:** pork tenderloin | **method:** smoking

apricot glazed pork tenderloin with crushed peanuts

Crushed peanuts add a satisfying crunch to this sweet 'n savory recipe.

INGREDIENTS:

4 *Chairman's Reserve*® Pork tenderloins
3 to 5 tablespoons Big Poppa's Desert Gold Citrus Seasoning
¼ cup crushed peanuts (garnish)

GLAZE/GARNISH:

4 tablespoons apricot preserves
2 teaspoons smooth peanut butter
½ stick unsalted butter, cut into cubes
1 tablespoon sesame seeds
2 teaspoons apple cider vinegar
1 teaspoon crushed garlic
1 teaspoon Sriracha chili sauce
½ teaspoon Big Poppa's Little Louie's Garlic Salt w/ Black Pepper

DIRECTIONS:

1. Preheat grill, smoker, or oven to 275°F.
2. Remove *Chairman's Reserve* tenderloins from package, trim excess fat if needed.
3. Season liberally with Big Poppa's Desert Gold Seasoning (or to taste).
4. Let seasoning "sweat" or "melt" into meat, about 5 to 10 minutes.
5. Put meat onto smoker, at 15 minutes flip over. Cook until an internal temperature of 140°F–145°F is reached.
6. While meat is cooking, mix glaze ingredients together in a small saucepan, heat over medium heat until it starts to bubble. Reduce heat and simmer for a few minutes. Stir to avoid burning.
7. Toward the end of your cook (around 135°F internal temperature), remove from smoker, baste with apricot glaze, and place back in the smoker to "set" the sauce for about 5 minutes.
8. Once meat reaches an internal temp of 140°F–145°F, pull from smoker and rest for 5 minutes.
9. Once rested, baste loins with glaze, slice and sprinkle crushed peanuts over the top.
10. Continue to baste sliced pieces with glaze if desired, serve immediately.