



servings: 5 | **prep time:** 45 minutes | **cook time:** 45 minutes | **cut:** pork tenderloin | **method:** smoking

smoked Korean pork tenderloin with pineapple

Give your next pork recipe a Korean twist, complete with grilled pineapples as a sweet and tangy side.

INGREDIENTS:

1 *Chairman's Reserve*® Pork tenderloin
Big Poppa's We Rub You Original Korean Marinade
(or make your own with ingredients below)
Big Poppa's Sweet Money Championship Rub
Pineapple Slices

KOREAN MARINADE:

3 tablespoons kosher salt
1 tablespoon brown sugar
1 teaspoon black pepper
1 cup soy sauce
1 teaspoon sesame oil
1 teaspoon honey
½ teaspoon Tabasco Chipotle Sauce

DIRECTIONS:

1. Preheat smoker to 275°F.
2. Trim pork tenderloin as needed.
3. Drain pineapple, set aside.
4. Season tenderloin and pineapple with Sweet Money Championship rub.
5. Place the pork in a zip bag with 12 oz of Korean marinade and place in fridge for 20 minutes. Reserve another 4 oz of marinade on the side for basting at the end.
6. Remove pork from fridge/bag and place on smoker for 15 minutes.
7. Turn over, and smoke for another 15 minutes. Continue smoking until internal temp. reads 140°F.
8. Grill the pineapples for 45 seconds, then turn 90°, and cook for another 45 seconds. Flip and repeat. Pull pineapple and set aside.
9. Pull pork from smoker when it reaches 140°F internal temperature, rest for 5 minutes.
10. Plate with pineapple, slice and serve.

PRO TIP:

- Never use the marinade that had raw meat in it on cooked meat.

servings: ½ | **calories:** 210 | **total fat:** 3.5g | **sodium:** 410mg | **total carbohydrate:** 14g | **protein:** 27g