



Pork Tenderloin with Firepit Dry Rub

1.5-2 lbs Pork Tenderloin
2-3 Tablespoons Olive Oil
5 Tablespoons Firepit Dry Rub
1 Jar Firepit Grilling Sauce

Trim pork tenderloin. Rub olive oil all over tenderloin and sprinkle Firepit Dry Rub over, turning to coat all sides. Rub completely into tenderloin. Place in a ziplock bag and refrigerate for several hours or overnight.

Preheat oven to 500 degrees. Remove tenderloin from refrigerator and rest at room temperature for 30 minutes. Cook for 6 minutes per pound and then turn the oven off (leave tenderloin in the oven). Let the tenderloin remain in the oven for 1 hour. Slice and serve with Firepit Grilling Sauce.

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