

Excerpted from **Smoke & Spice** by Cheryl and Bill Jamison. © 2003, used by permission from The Harvard Common Press.

### **Weeknight Pork Tenderloin**

One of the dishes that participants in our cooking classes love the most is smoked pork tenderloin. Because of its long thin shape, it's among the quickest and easiest meats to transform with smoke. Enjoy it as an entrée or add it to salads, pastas, or other dishes.

1-1/4 pound to 1-1/2 pound pork tenderloin  
1 to 2 tablespoons vegetable oil  
2 to 3 tablespoons Wild Willy's Number One-derful Rub (see below), . . . or your favorite commercial dry rub  
Smoked Onion Sauce, or other favorite barbecue sauce (optional)

1. Prepare your smoker for barbecuing, bringing the temperature to 200°F to 220°F.
2. Remove the tenderloin from the refrigerator. Cut the tenderloin down one of its long sides, cutting to within about 1/2 inch of the other side. Fold the tenderloin open like a book, and press down along the seam so that it will stay open. Lightly pound the tenderloin as needed to even its thickness to about 1/2 inch. Rub with 1 to 2 teaspoons of oil, and then with dry rub. Let it sit at room temperature for 30 minutes.
3. Warm a heavy skillet over high heat, and add the remaining oil. Sear the tenderloin well, about a minute per side. Transfer the tenderloin to the smoker. Cook for about 1-1/4 hours, until the internal temperature reaches 160°F. Brush the tenderloins lightly, if you wish, once during the last 30 minutes of cooking with Smoked Onion Sauce, or another favorite barbecue sauce. Let the meat sit for 10 minutes before carving. Serve with additional sauce on the side.

### **Wild Willy's Number One-derful Rub**

Mix the spices thoroughly in a bowl. Store covered in a cool, dark pantry. Makes about 2 cups

3/4 cup paprika  
1/4 cup freshly ground black pepper  
1/4 cup coarse salt, either kosher or sea salt  
1/4 cup sugar  
2 tablespoons chili powder  
2 tablespoons garlic powder  
2 tablespoons onion powder  
1 teaspoons cayenne