



GRILLED PORK TENDERLOIN

1-2 pork tenderloins

1 Tbsp. Olive Oil

1 Tbsp. **Chef's Blend - All Purpose Seasoning**

2 tsp. **Sunset Seasoned Salt**

Prepare pork tenderloin by removing any bits of silver skin and tissue. Rub Pork tenderloin with olive oil and sprinkle with seasonings, and rub into pork, and refrigerate for 2 hours. Remove from refrigerator and let stand at room temperature for 30 minutes. Preheat BBQ to medium heat. Grill pork for approximately 15 to 20 minutes or until slightly pink in the middle and/or internal temperature reaches 145°F. Can be baked in a 375°F oven as well.

