



FINCH + FENNEL

Smoked Whiskey Grilled Pork Tenderloin

PREP TIME: 10 Minutes

MARINADE TIME: Up to 12 Hours

GRILL TIME: 50 Minutes

SERVINGS: 6

INGREDIENTS:

½ c Olive Oil

2 tsp Fresh Rosemary, minced

1 Tbsp Garlic, minced

1 tsp Sea Salt

1 ½ tsp Freshly Ground Black Pepper

1 Pork Loin Roast, 5-6 lb

1 ¾ c F+F Smoked Whiskey Glaze, plus more for serving

INSTRUCTIONS:

1. Combine the olive oil, rosemary, garlic, sea salt & pepper in a small bowl. Whisk to blend well.
2. Butterfly the pork loin roast. Then place it in a ziplock bag & pour seasoned oil over the roast. Marinate up to 12 hours in the refrigerator.
3. After the roast has marinated, heat a grill to medium-high heat. Place the roast on the grill. Sear it approximately 5 minutes per side to seal in the juices. Move coals to the side opposite roast. Grill the meat approximately 45 minutes, turning often, until an instant-read meat thermometer inserted into the center of the meat registers 160°F.
4. While meat is grilling, pour F+F Smoked Whiskey Glaze into a small saucepan & heat the sauce through.
5. Brush the meat with the sauce for the last 5 minutes of grill time & allow it to caramelize.
6. Remove the meat from heat and set aside. Loosely cover with foil for 10 minutes, to rest. This helps retain juices in the meat.
7. Slice meat as desired & serve with more warmed F+F Smoked Whiskey Glaze.



Enjoy!

