

## **Recipe: Grilled Pork Loin with Jezebel Sauce**

2 (1 to 1 1/2 pound) pork tenderloins -premium cut

Dry rub (see below)

Olive oil and lemon juice baste

Add 1/2 cup (or more) dry rub to pork loins (cover generously) and refrigerate overnight. Grill on charcoal or gas grill, turning and basting often, until internal temperature reaches 160 degrees.

1 cup olive oil, two freshly squeezed lemons, and a tsp. of salt provide a great baste. Cut in 1/2 inch slices just before serving to maintain juices. Serve with Jezebel Sauce.

Jezebel Sauce - Combine:

1 (18 ounce) jar pineapple preserves

1 (18 ounce) jar apple jelly

1 (1.12 ounce) can dry mustard

1 (5-ounce) jar prepared horseradish

1 tablespoon pepper or cracked peppercorns

Buy a premium dry rub or make your own. This one came from the Texas side of our family (enough left over for plenty of grilling): Combine 3/4 cup salt, 6 1/2 T. black pepper, 4 T. cayenne pepper, 7 1/2 T. garlic powder, 6 T. onion powder, 1 cup paprika, 1/2 cup dried thyme leaves, 7 T. dried oregano leaves.