



Pork Tenderloin with Honey Mustard Glaze

Recipe adapted from Debra Smith. For more recipes from Debra, visit her blog at SmithBites.com.

Ingredients

1 pork tenderloin (about 2 pounds)
½ cup Sabra Roasted Garlic Hummus
½ cup honey
¼ cup apple cider vinegar
1 Tablespoon Dijon mustard
1 pinched crushed red pepper
1 teaspoon thyme
1 Tablespoon chopped parsley
salt/pepper

Instructions

Set EGG for direct cooking (no convEGGtor) at 350°F/177°C.

Place hummus, honey, cider vinegar, mustard, crushed red pepper and a pinch of salt and pepper in a small saucepan; stir to combine ingredients and heat until boiling. Reduce to a simmer and cook for approximately 10-15 minutes or until thick with a soft, jam-like consistency; remove from heat and add the thyme and parsley.

Remove approximately 1 cup of sauce for serving; use the remaining sauce to glaze the tenderloin while grilling. Pat tenderloin dry and season with salt and pepper.

Place on EGG and cook approximately 10 minutes each side, basting with glaze after the tenderloin is turned; internal temperature should be 140°F/60°C when you pull it from the EGG.

Rest tenderloin for 5-10 minutes before serving (internal temp should be 145°F/63°C after resting. Slice and serve with reserved glaze.

Makes approximately 1¼ cups of glaze