



Swineapple

Ingredients

1 pineapple, whole
1lb pork tenderloin, boneless
½ pack bacon
Pork Rub
Dizzy Pig Pineapple Head Seasoning

Instructions

Set the EGG for indirect cooking with the convEGGtor to 240°F/116°C. Cut the pork tenderloin to about the size of your pineapple. Rub the tenderloin with your favorite pork rub. Cut the bottom off of the pineapple and set it aside. Peel the outer layer of the pineapple. Hollow out the inside of your pineapple using a sharp knife and small ice cream scoop. Stuff the pork into your hollowed pineapple. Wrap pineapple with strips of bacon and secure with toothpicks. Sprinkle with Dizzy Pig Pineapple Head Seasoning. Attach the cut bottom to the end of the pineapple with toothpicks. Place grill for one and one half hours or until the internal temperature of the tenderloin reaches 145°F/63°C. Slice and enjoy!