

Bacon-Wrapped Pork Tenderloin

Ingredients

2 whole pork tenderloins, silver skin removed
16 slices of bacon
Big Green Egg Ancho Chili & Coffee Seasoning
Extra virgin olive oil

Equipment

Big Green Egg EGGspander with half convEGGtor stone

Method

Set your EGG up for indirect (half convEGGtor stone) and direct cooking at 350°F/177°C.

Coat the tenderloins with extra virgin olive oil and season with Ancho Chili & Coffee Seasoning to your liking. Wrap each tenderloin in 8 slices of bacon, putting the bacon under the tenderloin and wrapping upwards so the ends of the bacon are on top.

Place the pork on the indirect side of the EGG and cook for 45-50 minutes or until the internal temperature reaches at least 145°F/63°C. Transfer the tenderloins to the direct side of the EGG and sear on each side until bacon is crispy. Slice and enjoy!

