

STUFFED WHOLE PORK TENDERLOIN

Smoker Method • Prep time: 30 mins | Smoke Time: 1-2 hours | Smoker Temp: 250 F
Oven Method • Prep time: 30 mins | Bake Time: 20 mins | Oven Temp: 450 F

INGREDIENTS:

- 1 Pork Tenderloin
- 4 oz Cream Cheese, softened
- ¼ - ½ lb Unger Meats Ground Bacon
- About 10 slices **Unger Meats** Bacon
- **Hardcore Carnivore Sweet BBQ Rub**

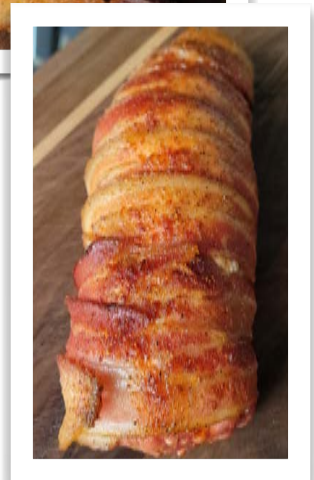
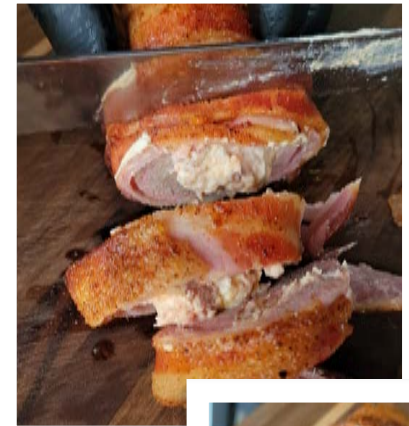
DIRECTIONS:

SMOKER METHOD

- Preheat wood pellet smoker to 250 F
- Prepare Cream Cheese & Ground Bacon
- Place softened cream cheese into a bowl and mix in the ground bacon along with 1-2 tbsp **Hardcore Carnivore Sweet BBQ Rub**. Combine well and set aside.
- Preparing the Pork Tenderloin
- *Butterfly* the Pork Tenderloin by very carefully cut a slit into the pork tenderloin. Stop about ½" from the bottom. Open it gently - like a book, and then start making small cuts into inside of the tenderloin. The objective is to form a deep "pocket/canoe" for the filling.
- Fill the pork tenderloin with the filling. Close up tightly by pulling the sides up and around the filling and press seam together.
- Wrap each tenderloin with bacon. Once the entire tenderloin is wrapped, fasten the last end of bacon with a toothpick.
- Now season the bacon wrapped tenderloin with more **Hardcore Carnivore Sweet BBQ Rub** and place directly onto smoker grate - Meat seam side UP.
- Insert probe and smoke until the internal temperature reaches 140-145 F. Make sure to watch this as it is best to pull it before it becomes over cooked (very easily done with pork).
- REST REST REST! Once pulled, wrap in foil and allow to rest for 10 mins. Slice up and enjoy!

OVEN METHOD

- Preheat oven to 450 F
- Prepare tenderloin as above. Roast for approximately 20 to 25 mins, or until the internal temperature reaches 140-145 F. If the tenderloin is ready before the bacon crisps up, place the tenderloin under the broiler for 3-5 mins.
- REST as above and enjoy!



DID YOU MAKE THIS RECIPE?



Post a picture and tag us on Instagram. Follow us for more recipes • ungers1903
Find all our recipes on our website at www.ungers1903.ca

UNGERMEATS