

Stuffed Pork Tenderloin

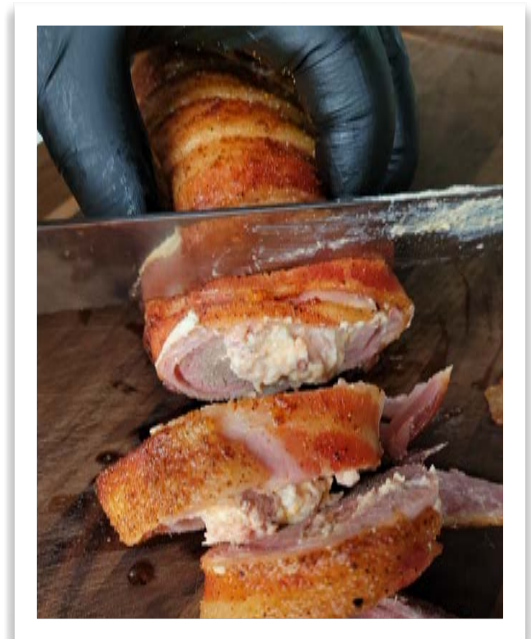
Prep time: 30 mins Smoke Time: 2 hours Smoker Temp: 250 F

INGREDIENTS:

- 2 Pork Tenderloins
- 8 oz Cream Cheese
- ¾ lb Unger Meats Ground Bacon
- 12-14 slices **Unger Meats** Bacon (1 lb pkg)
- **Hardcore Carnivore Sweet BBQ Rub**

DIRECTIONS:

- 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. Pull apart gently and then start make small cuts into inside of the tenderloin. The objective is to form a "pocket" for the filling.
- Divide the filling in half and fill each 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.
- Insert probe and smoke for approximately 2 hours or 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).
- Once pulled, wrap in foil and allow to rest for 10 mins. Slice up and enjoy!



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