

# The Tenderest of (Pork) Loin

## **Ingredients:**

- 1 Pork Tenderloin, any size
- Sea Salt
- Cajun Sprinkle
- Meat thermometer of choice (preferably digital)

## **Instructions:**

- 1.) Sprinkle 1 tsp of salt per pound of meat and cover all sides of tenderloin. Let sit uncovered on a plate in the refrigerator for 1 hour for every 1 inch of thickness. Approx. 2-3 hours for the average size tenderloins.
- 2.) Remove tenderloin from refrigerator and rinse salt off. Place on paper towels to dry.
- 3.) Lightly coat all sides with Cajun Sprinkle.
- 4.) Cook using desired method at 350°F until thickest part of tenderloin reaches an internal temperature of 170°F.

## **Far Out Foodz Recommended Cooking Method**

We recommend the smoky indirect heat of a Weber kettle charcoal grill, but that's just us.

Enjoy!



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