

Grilled Pork Tenderloin with Peach BBQ Sauce

Ingredients:

1, 3-4 lb pork tenderloin
4 peaches, skin removed, pitted and diced
1 cup ketchup
1 clove garlic, minced
1 onion, diced
1 tbsp salt
2 tsp black pepper
1/3 cup apple cider vinegar
½ jalapeno, diced
2 tbsp butter
2 tbsp molasses (or brown sugar)
1 tbsp maple syrup (the real stuff)
¼ cup whiskey (substitute for chicken stock)

Directions:

In a small pot over medium-high heat, heat butter until shimmering. Add onion, and jalapeno to pan and cook until onion starts to turn translucent. About 5 minutes. Add garlic and peach to pan, and cook until you can smell the garlic about 30 seconds. Add salt, pepper, ketchup, apple cider vinegar, whiskey, maple syrup and molasses to pan, and stir to combine. Let simmer for 20 minutes over low heat. Remove from heat and let cool. Puree in blender until smooth. Set aside.

Place tenderloin in a gallon-size ziplock bag with ½ cup of bbq sauce. Marinate for 30 minutes to overnight.

Preheat grill to 375 degrees to indirect heat. Brush grill grates with oil, and place pork on grates on heated side, and cook, searing each side. The tenderloin will let you know when it's ready to be turned, don't rush it.

Transfer pork to indirect heat side, and brush with remaining bbq sauce. Let cook, with the grill covered for 20-25 minutes, or until it reaches an internal temperature of 145 degrees. Remove from heat and let rest 10 minutes before slicing and serving.