

# Smoked Pork Tenderloin

| Amount | Measure    | Ingredient - Preparation Method |
|--------|------------|---------------------------------|
| 2      |            | pork tenderloin                 |
| 1      | cup        | salt                            |
| 2      | cups       | sugar                           |
| 1      | quart      | apple juice                     |
| 1      | tablespoon | black pepper                    |
| 1      | teaspoon   | cinnamon                        |
| 1      | teaspoon   | clove                           |
| 1      | teaspoon   | thyme                           |

Combine salt, sugar, apple juice, pepper, cinnamon, clove, and thyme and stir to dissolve salt and sugar. Add pork and brine, refrigerated, for 6 hours. Remove from brine and dry on rack for 1 hour in the refrigerator.

Prepare stovetop smoker with apple wood chips. Smoke pork until cooked through.