

Barbecued Pork Tenderloin: A Juicy and Flavorful Grilled Favorite

This barbecued pork tenderloin recipe stands out for several reasons:



TIME
15 min

TEMP
145°F

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INGREDIENTS

- 1 pound pork tenderloin
- 1/4 cup soy sauce
- 1/4 cup honey
- 2 tablespoons Dijon mustard
- 2 cloves garlic, minced
- 1 teaspoon ground black pepper
- 1 teaspoon smoked paprika
- 1 tablespoon olive oil

DIRECTIONS

1. In a bowl, whisk together soy sauce, honey, : Dijon mustard, minced garlic, black pepper, and smoked paprika to create the marinade.
2. Place the pork tenderloin in a resealable plastic bag and pour the marinade over it. Seal the bag and refrigerate for at least 1 hour, or overnight for best results.
3. Preheat your grill to medium-high heat. Remove the pork from the marinade and discard the marinade.
4. Brush the grill grates with olive oil to prevent sticking. Place the pork on the grill and cook for about 20 minutes, turning occasionally, until the internal temperature reaches 145°F.
5. Remove the pork from the grill and let it rest for 5 minutes before slicing. Serve warm.

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