



A Recipe from Old Smokey Products Company

www.oldsmokey.com

**PO Box 4
Houston TX 77001
713 227 5248**

RECIPES // Smoked Pork Tenderloin

Recipe for the Old Smokey Electric Smoker

Ingredients

- pork tenderloin
- salt
- pepper
- barbecue sauce

Directions

Select a firm tenderloin and rub generously with salt, pepper and barbecue sauce. Place on rack in the Old Smokey Electric Smoker and cook on High for no more than 20 minutes per pound. Tenderloin is very low in fat, so it will dry out without some sauce to moisturize it.