

Grilled Pork Tenderloin

Ingredients

- 1/4 cup hot jalapeño jelly
- 1 teaspoon water
- 1 tablespoon paprika
- 1 1/2 teaspoons salt
- 1 teaspoon granulated sugar
- 1 teaspoon brown sugar
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon freshly ground black pepper
- 2 (1-pound) pork tenderloins, trimmed
- Cooking spray
- 1/4 cup light ranch dressing
- 1/4 cup sweet hickory smoke tomato-based barbecue sauce (such as Bull's-Eye)
- 8 (1 1/2-ounce) hamburger buns or Kaiser rolls

Directions

1. Prepare grill to medium-high heat.
2. Combine jelly and water; set aside.
3. Combine paprika and next 6 ingredients (through pepper); rub evenly over pork.
4. Place pork on grill rack coated with cooking spray; cover and grill 15 minutes, turning pork occasionally. Brush pork with jelly mixture. Grill an additional 5 minutes or until thermometer registers 155° (slightly pink).
5. Place pork on a cutting surface. Lightly cover with foil; let stand 5-10 minutes.
6. Thinly slice pork and serve.