

Stuffed Pork Tenderloin

Ingredients:

2 Pork Tenderloins, trimmed, silver skin removed
20 Shrimp
1 lb hot Boudin, crumbled
1 Onion, diced
½ cup Cilantro, chopped
¼ cup Tony's Cajun Seasoning or less for preference on Salt
1 Bottle Weber Chicken 'N Rib Seasoning
2 cups Brown Sugar
1 Bottle Apple Juice
1 (12 oz) bottle Parkay Squeeze Margarine
1 Bottle Head Country Bar-B-Q Sauce, Apple/Habañero

Directions:

Mix Boudin, Tony's, onion & cilantro.
Pierce the tenderloin lengthwise, do not filet.
Start stuffing the loin with the Boudin mix and add raw shrimp as you are stuffing.
After the tenderloin is stuffed, it should be rigid.
Sprinkle the loin with Chicken 'N Rib rub, black pepper and Tony's; add brown sugar.

All seasoning in the BBQ world is by taste and preference!

Smoke at 225 to 250 degrees for approx 3 hrs.
As the loin is smoked and cooked, spray periodically with apple juice.
Make a sauce with brown sugar, butter, Tony's and the Head Country BBQ sauce.
When you temp, temp the meat and not the stuffing.
Cut 3/8" thick slices and serve with the sauce on the side.