



# Chili Rubbed Pork Tenderloin With Apricot Ginger Glaze

A great BBQ recipe. The dry rubs and apricot glaze can be made days ahead!

## Pairings

Australian Syrah, including Sparkling. Inexpensive Merlot and Cabernet. Malbec or Grenache  
Viognier and Washington Semillon

## Ingredients

2 (1 pound) pork tenderloins,

### *Spice Rub:*

1 Tbsp chili powder  
1 Tbsp garlic powder  
1/2 Tbsp sugar  
1 tsp salt  
1/2 tsp ground black pepper

### *Glaze:*

1 1/2 cups apricot preserves  
1/2 cup barbecue sauce  
1 tsp grated ginger  
1/2 tsp garlic powder  
1/2 tsp hot sauce  
1 Tbsp chopped cilantro  
1 lime, juiced

## Preparation

1. Place chili powder, garlic powder, sugar, salt and pepper in a jar; shake to blend. (can be prepared ahead, stored in a cool, dry, airtight place.)
2. Rub spice mixture onto pork tenderloins. Cover tenderloins and refrigerate for 2 to 24 hours.
3. Prior to grilling, melt apricot preserves in saucepan over medium heat. Remove pan from the heat and stir in remaining glaze ingredients. Place half of the glaze in a serving bowl and hold for service.
4. Prepare grill at medium-high heat.
5. Grill pork tenderloins for 15-20 minutes, or until the internal temperature of the pork reaches 160°F.
6. When approximately 4 minutes of cook time remains, brush the pork tenderloins with the apricot glaze remaining in the pan.
7. Cook for 2 minutes, turn the pork tenderloins and brush glaze on other side. Cook for an additional 2 minutes.
8. Remove pork from the grill, let set for about 5 minutes before slicing.
9. Serve with reserved glaze & Enjoy!

The apricot glaze can be made ahead of time and refrigerated until you are ready to use.

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