## QBabe's Coffee-Crusted Pork Tenderloins

From: Inspired by a Raichlen recipe, but modified some......

It sounds like an unlikely combination, but the flavor combination is one of the most FANTASTIC I've ever had. Give it a try!

Ingredients:

4 Tbs freshly ground coffee bean

1 ¼ tsp onion powder

4 tsp coarse salt, kosher or sea

¾ tsp ground cumin

4 tsp dark brown sugar

¾ tsp ground coriander

2 tsp sweet paprika

¾ tsp unsweetened cocoa powder

1 ¼ tsp freshly ground black pepper

1-2 lb pork tenderloin (usually come 2 to a pkg)

1 ¼ tsp garlic powder

2 Tbs canola oil

Preparation Directions:

In a small bowl, mix together the coffee, salt, brown sugar, paprika, black pepper, garlic and onion powders, cumin, coriander and cocoa.

Sprinkle the rub on the tenderloins.

Drizzle the tenderloins with oil and rub it in well.

Wrap in plastic wrap and let sit for at least 4 hours (overnight is better).

Cooking Directions:

Preheat the egg to 300° - 325° dome temperature.

Cook tenderloins direct on a raised grid for about 30-45 minutes, flipping every 10 minutes, until they reach an internal temperature of 145°.

Remove from cooker and let rest 5-10 minutes before slicing.

Special Instructions:

Serve with Redeye Barbecue Sauce (see Sauces section)

## Redeye Barbecue Sauce

From: A Steven Raichlen recipe...no need to change it!

A blend of incredible flavors combine to make this sauce a winner! It is meant to be served with QBabe's Coffee-Crusted Pork Tenderloins, but is wonderful on any kind of pork.

Ingredients:

1 Tbs butter

¼ Cup worchestershire sauce

1 slice bacon, finely chopped

¼ Cup heavy whipping cream

½ medium onion, finely chopped

2 Tbs dijon mustard

2 Clove garlic, minced

2 Tbs molasses

2 Tbs dark brown sugar

¾ Cup brewed strong coffee or espresso

¾ Cup ketchup

coarse salt and freshly ground black pepper to taste

Cooking Directions:

Melt the butter in a heavy saucepan over medium heat.

Add the bacon, onion, and garlic and cook until lightly browned, about 3 minutes.

Stir in the coffee, ketchup, worchestershire sauce, cream, mustard, molasses and brown sugar and let the mixture gradually come to a boil.

Reduce heat slightly and let the sauce simmer until thick and richly flavored, about 10-15 minutes, whisking from time to time.

Special Instructions:

You can serve the sauce hot or at room temperature.

Makes about 2 cups.