Dinner Tonight!
Smokey Pork Tenderloin Tacos

Rub:

1 tablespoon chili powder
1 tablespoon sugar
½ tablespoon paprika
½ tablespoon white pepper
1 teaspoon black pepper

Tacos:

1 pork tenderloin
8 to 12 fresh corn tortillas
2 ripe avocados, pitted and thinly sliced
1 cup favorite salsa
8 sprigs fresh cilantro, finely chopped

Preheat oven to 325°F degrees. Pat tenderloin dry with paper towel. Put meat into bowl, rolling it in the Rub mixture until it is coated evenly. Cover the meat with wax paper or plastic wrap and let sit at room temperature for 10 minutes, no longer. Place the meat in heavy duty aluminum foil and fold foil to make a sealed pouch. Place tenderloin in baking dish or pan and put into oven. Bake for 2 hours or until it shreds with a fork. Transfer meat to a serving dish and let rest for 5 minutes. Warm the tortillas by loosely wrapping them in a damp paper towel and microwave on high for 30 to 45 seconds.

Shred with fork or slice tenderloin into very thin pieces and serve hot with warm tortillas, avocados, salsa, and cilantro in separate bowls so all family members can make their own tacos.

Yield: 4 to 6 servings of 1 to 2 tacos each (if you desire more for your family, add another tenderloin, no additional rub mixture is needed.)

Nutritional Facts: 460 Calories; 19 g Fat; 105 mg Cholesterol; 36 g Carbohydrates; 39 g Protein; 681 mg Sodium; 5 g Saturated Fat; 10 g Fiber

Recipe from the National Pork Producers website: theotherwhitemeat.com
Recipe courtesy of Elizabeth Karmel and adapted from Taming the Flame: Secrets to Hot-and-Quick Grilling and Low-and-Slow BBQ, John Wiley & Sons, April 2005