

# Betty's Pork Tenderloin with Kentucky Bourbon Barbecue Sauce Recipe



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In this video, Betty demonstrates how to cook Pork Tenderloin with Kentucky Bourbon Barbecue Sauce. This recipe is adapted from a recipe in Albert W.A. Schmid's new cookbook, "The Kentucky Bourbon Cookbook." It uses a sweet style barbecue sauce, and it is the tastiest barbecue sauce that I have ever tried. It will be great for saucing up your Fourth of July!

Ingredients: (Note: These amounts are exactly from the cookbook, although I doubled them in the video, since I had over 2 ½ pounds of pork tenderloin to work with.)

1/3 cup Kentucky bourbon (I used Maker's Mark.)

1/3 cup water

1 tablespoon white wine vinegar

1 tablespoon minced fresh ginger

1 jalapeno pepper, chopped

1 teaspoon minced garlic

1 ½ pounds pork tenderloin

¼ cup sorghum molasses (You may use any type of molasses; sorghum is regional and possibly hard to find.)

¼ cup ketchup

½ teaspoon kosher salt (I used Atlantic sea salt.)

¼ teaspoon freshly ground pepper

1 teaspoon extra virgin olive oil

Combine the bourbon, water, vinegar, ginger, jalapeno, and garlic in a bowl. Add the pork tenderloin, and turn to coat. Marinate the pork at room temperature for 1 hour, turning it every 15 minutes.

Preheat the oven to 350 degrees. Remove the pork from the marinade and pour the marinade into a small saucepan. Boil it over high heat until it is reduced by one-third. Add the sorghum (molasses) and ketchup, and cook until thickened, or about 20 minutes. Season with kosher salt and pepper.

Brush the pork with the olive oil, and sprinkle with salt and pepper. Grill it over medium heat until the outside of the meat is well marked. Transfer the pork to a pan and place it in the oven at 350 degrees until it reaches an internal temperature of 155 degrees, about 30 minutes. Remove the pork from the oven and allow it to stand at room temperature for 5 minutes. Then slice it against the grain and serve it with the sauce made from the marinade. Makes 4 servings.

You cannot imagine how wonderful this sauce tastes, and you may use it on anything that you barbecue. The alcohol cooks off, so the sauce itself is not alcoholic, but the flavor is out-of-this-world good! I highly recommend it! --Betty ☐ ♥