

## **Grilled Pork Tenderloin & Zucchini Stuffing (serves 6) [4<sup>th</sup> Place, 2012 Cook-Off]**

### **Ingredients:**

Pork Tenderloins  
1 Green Zucchini Squash (#1 Cone)  
1 Yellow Squash (#1 Cone)  
1 Bag of Stuffing (The Instant Kind)  
8 oz Sweet BBQ Sauce  
2 Tbs Yellow Mustard  
1 Tbs Steak Seasoning

### **Cookware:**

12" EOC Skillet  
SM Machine  
5-Quart Roaster  
4-Quart Roaster

Slice Pork Tenderloins so they are no more than  $\frac{3}{4}$ -of-an-inch in thickness and about 4 - 5 inches in length. Tenderize them so they are consistent in their thickness. Cut the Zucchini using the #2 Cone. Preheat the 12" EOC to 325°. While preheating, prepare the stuffing in a pot and add just a little more water due to the Zucchini. When the water approaches boiling, place the shredded Zucchini into the water. Once the Water starts to boil, stir in the Stuffing and set aside with the top on. Pour about a Cup of BBQ sauce in a bowl and add about 1 Tbs of Steak Seasoning. Add about 2 Tbs of Yellow Mustard and stir together until blended completely. Brush the sauce mixture on one side of the Pork Loin and place brushed side down in the EOC. Now brush the top side of the Tenderloin with the mixture. Place the lid on the EOC, but leave it slightly open. Cook opposite side for 4 to 5 minutes. After cooking, test the thickest Tenderloin to make sure that it is cooked thoroughly. Remove, slice thinly, and serve.