

# Bacon Wrapped Jalapeño Popper Stuffed & Smoked PORK TENDERLOIN

## INGREDIENTS:

- 2 Pork Tenderloins
- 4 Jalapeño Peppers, *cored and minced* (depending on your heat preference, include as many seeds as you prefer - the more seeds the hotter)
- 8 oz Cream Cheese
- 1 cup Shredded Cheddar Cheese
- 2 Tablespoons **Meat Church Honey Hog BBQ Rub**
- 1 lb **Unger Meats** Bacon

## DIRECTIONS:

- Set the smoker to 250 F.
- Trim the pork tenderloins of any fat and membrane. Holding knife horizontally, slice the pork tenderloin down the middle being careful not to pierce through the bottom. Do NOT cut right to the ends - this will create a pocket (or canoe As Wayne called it) for the cheese/jalapeño mixture to nicely sit in.
- In a small bowl, mix together the jalapeño peppers, cream cheese, cheddar cheese and Meat Church Honey Hog BBQ.
- Spread the cheese and jalapeño pepper mixture evenly in the openings of the pork tenderloin. Close up the tenderloins ensuring that the cheese stays inside the pocket of the meat.
- Dust the outside of the Pork Tenderloins with more Honey Hog BBQ rub.
- Wrap the tenderloins with the bacon and place on smoker rack. When wrapping the tenderloins, ensure the cut side is up and the seam of the bacon is down. This will ensure that any melted cheese will stay in the pocket and not ooze out the bottom onto the grates.
- Smoke the pork until they reach an internal temperature of 145-150 F and the bacon is rendered and starting to crisp, approximately 1 ½ hours.
- Remove the pork tenderloins from the smoker and let them rest for about 15 minutes. Slice into 1 inch medallions and serve. ENJOY!!



DID YOU MAKE THIS RECIPE?

Tag @ungers1903 on Instagram

Find it online: <https://ungers1903.ca/recipes/bacon-wrapped-jalapeno-popper-stuffed-smoked-pork-tenderloin/>



**UNGERMEATS**