# Sweet and Spicy Pork Tenderloin

Ingredients:

- Pork tenderloin
- 3 T. yellow mustard

Spice Rub

- 1/3 cup brown sugar
- ½ tsp. curry powder
- ½ tsp. onion powder
- ½ tsp. salt
- ½ tsp. garlic powder
- ½ tsp. chili powder
- 1 tsp. paprika
- ½ tsp. black pepper
- 1/8 tsp. cayenne (may add more for more of a kick)

Honey mustard sauce:

- ¼ cup yellow mustard
- ¼ cup stone ground mustard
- ½ cup honey

Directions:

1. Coat pork tenderloin with a few tablespoons yellow mustard, then apply spice rub. Let marinate for 30 minutes or more. Meanwhile mix honey and mustards until well combined for honey mustard sauce and set aside.

2. Preheat grill to 400 degrees F. Grill 10 minutes per side for a total of 20 minutes. Baste pork tenderloin with honey mustard suace in the last few minutes of grilling. Let rest 5-10 minutes before slicing. Enjoy!