

Chilled Grilled Herb-Rubbed Pork Tenderloin

1 1- to 1 1/4-pound pork tenderloin
1 teaspoon olive oil
1 1/2 teaspoons Italian seasoning, crushed
1/2 teaspoon dried thyme, crushed
1/4 teaspoon freshly ground black pepper
1/4 teaspoon garlic salt

Using a pastry brush, brush pork tenderloin evenly with olive oil. In a small bowl, combine Italian seasoning, thyme, black pepper, and garlic salt. Sprinkle herb mixture evenly over pork, using your fingers to rub the mixture in.

For a charcoal grill, arrange hot coals around a drip pan. Test for medium-high heat above the pan. Place tenderloin on the grill rack above the drip pan. Cover and grill about 30 minutes or until an instant-read thermometer registers 155°F. (For a gas grill, preheat a grill. Reduce heat to medium. Make adjustments for indirect grilling. Grill as above.) Remove tenderloin from grill and let cool. Wrap tenderloin in clear plastic wrap and chill for up to 2 days.

Using a sharp knife, cut tenderloin into slices. To tote, pack slices in a covered airtight plastic container and pack in a cooler with ice. Makes 4 to 6 servings.