



AF Pork Tenderloin

Prep Time: 5 min **Cook Time:** 21 min

Total Time: 26 min **Servings:** 4

Source: adapted from *recipeteracher.com*

AF Temp: 400° F **AF Time:** 20-22 min

Bob and Robin Young, Boise, ID

The Captains Shack

Ingredients:

1½ lbs – 1¾ lbs Pork tenderloin
2 T Brown Sugar
1 T Smoked Paprika
1½ t Celtic Sea Salt
1 t ground Mustard
½ t Onion Powder
½ t fresh ground Tellicherry Black Pepper
¾ t Garlic Powder
1½ T Black Garlic Powder
1 t ground Clove
¼ t Cayenne Pepper, optional
½ T Olive Oil

Directions:

Mix all dry ingredients in a bowl. Store in an airtight container.

Trim the pork tenderloin of any excess fat/silver skin. Coat with a ½ tablespoon olive oil. Rub spice mixture on entire pork tenderloin.

Preheat air fryer to 400° F for 5 minutes. After 5 minutes, carefully place pork tenderloin into air fryer and air fry at 400° F for 20-22 minutes. Internal temp should be 145° – 160° F.

When air fryer cycle is complete, carefully remove pork tenderloin to a cutting board and let rest for 5 minutes before slicing. Save any juices to serve over sliced meat.