

# Time Is On Your Side With New Grilling Cookbook From Best-Selling Author

(NAPSA)—According to New York Times best-selling cookbook author Jamie Purviance, grillers don't have to sacrifice flavors and textures just because they are short on time.

"Let's face it, people are busier than ever—and some days are too hectic to prepare elaborate meals," said Purviance, author of the new *Weber's Time to Grill: Get In. Get Out. Get Grilling.* "Then there are other days when we want to take a little more time to cook, and this book offers both options."

The cookbook's 200-plus recipes are paired in two-page, mouthwatering spreads—photographed by James Beard Award winning photographer Tim Turner—using a common set of easy-to-find supermarket ingredients. The "easy" recipes, such as Quick and Easy Pulled Pork Tenderloin, which uses pork tenderloin in place of pork shoulder, have prep times of about 15 minutes; the "adventurous" version—in this case, Pulled Pork Barbecue Sandwiches—features instructions for barbecuing fall-off-the-bone pork shoulder, along with sauce and slaw recipes.

"This is the only grilling cookbook that offers distinct choices based on the kind of day you are having," says Purviance. "For example, do you have time for a full-blown version of barbecued ribs, or is today so busy that you need a great version that takes half the usual time? Now you have the choice."

## Quick and Easy Pulled Pork Tenderloin

*Serves: 4–6*

*Prep time: 15 minutes*

*Grilling time: 15–20 minutes*

### Sauce

**1 cup ketchup**

**½ cup water**

**2 tablespoons unsalted butter**



## Low and Slow Barbecue the Quick and Easy Way

- 2 tablespoons cider vinegar**
- 1 tablespoon molasses**
- 1 tablespoon Worcestershire sauce**
- 1 teaspoon granulated garlic**
- ½ teaspoon ground black pepper**

### Rub

- 1 teaspoon kosher salt**
- 1 teaspoon prepared chili powder**
- ¼ teaspoon granulated garlic**
- ½ teaspoon ground black pepper**
- 2 pork tenderloins, each ¾ to 1 pound, trimmed of excess fat and silver skin**
- 2 tablespoons extra-virgin olive oil**

1. In a small saucepan, whisk the sauce ingredients. Bring the sauce to a simmer over medium heat and simmer gently for about 5 minutes, whisking occasionally. Set aside to cool at room temperature.

2. In a small bowl, mix the rub ingredients.

3. Lightly coat all sides of the tenderloins with the oil and season evenly with the rub, pressing the spices into

the meat. Allow the tenderloins to stand at room temperature for 15 to 30 minutes before grilling.

4. Prepare the grill for direct cooking over medium heat (350° to 450°F).

5. Brush the cooking grates clean. Grill the tenderloins over direct medium heat, with the lid closed as much as possible, until the outsides are evenly seared and the internal temperature reaches 150° F, 15 to 20 minutes, turning about every 5 minutes. Remove from the grill and wrap with aluminum foil. Let rest for about 15 minutes or until cool enough to comfortably handle.

6. Cut the tenderloins crosswise into quarters. Pull the warm meat apart with your fingers or use two forks to shred the meat. In a large bowl, moisten the pork with as much of the sauce as you like. Serve on a bed of soft polenta, if desired.

Access the grocery list for this recipe on your mobile device by entering: [timeto grill.mobi](http://timeto grill.mobi).

For grilling information or to purchase a copy of "Weber's Time to Grill," visit [www.weber.com](http://www.weber.com).