

## **HICKORY-SMOKED BEEF TENDERLOIN**

*(from the Bewitching Kitchen)*

2 beef tenderloin filets, 8 ounces each  
(you can do the same for a 12 ounce T-bone steak)  
salt  
pepper  
a few chunks of hickory smoking chips

Set your smoker to 175 F.

Season the meat with salt and pepper. When the smoker reaches the proper temperature, place the steaks inside and smoke for 50 minutes.

Heat your grill or a cast iron pan to the holy-smokes-this-is-blazing-hot stage.

When the meat is done smoking, sear it on the grill or cast iron pan (if using cast iron coat it very slightly with olive oil). Just a couple of minutes per side will do.

Rest the meat for 10 minutes. Slice and enjoy it. You definitely will.