

// PORK TENDERLOIN

The
KRAKEN[™]
BLACK SPICED
RUM



INGREDIENTS

- 2 pounds pork tenderloin
- 16 ounces barbecue sauce (basic)
- 1 tsp brown sugar
- 4 tablespoons The Kraken® 94-Proof
- 1 tablespoon rum extract
- 2 ounces orange juice

DIRECTIONS

1. Mix all ingredients in a medium bowl. Marinate pork in sauce; refrigerate 2 hours to overnight.
2. Prepare a medium-hot fire. Remove pork from marinade and heat remaining marinade in saucepan to a boil. Grill pork over indirect heat 20 minutes, turning occasionally, until internal temperature on a thermometer reads 145 degrees F and baste pork with marinade while grilling.
3. Let pork rest 5-10 minutes before slicing.

// DAY-OH

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INGREDIENTS

- 2oz The Kraken® 94-Proof
- 1oz coconut cream
- .50oz fresh squeezed OJ

DIRECTIONS

1. In an iced mixing tin add all ingredients.
2. Shake hard for 10 seconds.
3. Double strain in coupe glass.
4. Garnish with orange peel (Pinch the orange peel over the drink so oils get on the glass. You can also flame the orange peel when you're pinching for the oil to get smokey).