Smoked Bourbon Pork Tenderloin

1/2 cup bourbon

1/2 cup soy sauce

3 Tablespoons brown sugar

3 garlic cloves, smashed

1 teaspoon pepper

1/2 teaspoon red pepper flakes

2 (1 pound) pork tenderloins

Combine bourbon, soy sauce, sugar, garlic, pepper and red pepper flakes in saucepan.

Bring to a boil and boil for 1 minute.

Remove from heat and let cool.

Reserve 1/4 cup.

Place pork in a ziploc bag and add marinade.  Refrigerate 3-24 hours.

Soak wood in water for 1 hour.  Light grill and add wood to charcoal.

Place pork on grill and cook until meat registers 135 degrees.

Brush top and sides of pork with half of reserved marinade.  Flip and repeat.

Transfer to a a cutting board.  Let rest 10 minutes.  Slice and serve.