



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Jerk Pork Tenderloin

Serves 6-8

The marinade is key to this dish! It infuses each juicy bite of pork with the complex flavors of bright citrus, warm spices, and just the right amount of habanero heat. Pork tenderloins are easy to get right on the grill when grilling by temperature.

Ingredients:

2 (1-1/2 pound) pork tenderloins, trimmed

Marinade Ingredients:

2 cups coarsely chopped scallions
1/2 large white onion
1/2 cup cilantro, minced
1-inch fresh ginger, peeled and minced
2 garlic cloves, minced
1 habanero pepper, seeded and chopped
2 tablespoons white vinegar
2 tablespoon soy sauce
2 tablespoon olive oil
Juice of 1 orange, fresh squeezed
Zest and juice of 1 lime
2 tablespoons brown sugar
2 teaspoons kosher salt
1 teaspoon dried thyme
1/2 teaspoon black pepper
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/8 teaspoon ground cinnamon

Directions:

1. Blend all of the marinade ingredients together using a high-powered blender. Add the marinade to a large plastic bag, and add the two tenderloins. Remove any air, and seal the bag. Marinate for 4-24 hours in the refrigerator.
2. Fire up the grill! Set up an direct/indirect grill. Place the tenderloins on the direct heat. Let sear for 5 minutes, then flip to the other side for another 5 to 7 minutes. If the pork begins to get overly seared, move to the indirect side of the grill. Cook until the internal temperature reaches 145 degrees F.
3. Remove the tenderloins from the grill, and cover with a piece of foil and allow the meat to rest for 10 minutes.
4. Slice and serve while warm.