



Go Southwest Marinated Pork Tenderloin

Ingredients:

2 pork tenderloins (about 1 1/2 to 2 pounds total), trimmed of silver skin
Vegetable oil for brushing

Marinade (Makes about 1 cup)

3 tablespoons pureed chipotle peppers in adobo sauces

1/3 cup fresh orange juice

1/4 cup extra-virgin olive oil

2 large cloves garlic, minced

1 teaspoon kosher salt

1 teaspoon freshly ground

black pepper

Makes: 6 servings.

Prep Time: 2 to 5 hours

Cook Time: 15 minutes



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Go Southwest Marinated Pork Tenderloin

Directions:

1. In medium bowl combine all marinade ingredients.
2. Stir thoroughly to blend.
3. Use immediately or cover and refrigerate up to 1 month.
4. Place tenderloins in a 1-gallon, resealable plastic bag or shallow baking pan.
5. Coat all sides of pork with marinades.
6. Seal bag or cover pan.
7. Refrigerate and marinate 2 to 4 hours.
8. Turn bag or pork occasionally to coat all sides.
9. Remove from refrigerator 30 minutes prior to grilling.
10. Preheat grill to medium heat.
11. Brush the grill grate with vegetable oil.
12. Place pork directly over medium fire.
13. Cover grill and cook pork for about 6 minutes.
14. Turn and cover again.

Makes: 6 servings.

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Cook Time: 15 minutes



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15. Cook another 8 to 10 minutes, or until meat is slightly pink in the center, or an instant-read thermometer registers 160°F. when inserted into the tenderloin's thickest part.
16. Remove tenderloins, tent with foil and set aside to rest for 5 minutes.
17. Cut the pork into 1-inch-thick slices, arrange on a plate and serve immediately.

Makes: 6 servings.
Prep Time: 2 to 5 hours
Cook Time: 15 minutes



Serving Suggestions

Add unique flavor with this spicy marinade. Serve with a cool green salad and rice mix.

Recipe courtesy of the National Pork Board.

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