

# Grilled Pork Tenderloin, Mexican Style

**Category:** Pork

**Servings:** 2

**Rating:** 10

**Source:** Food Network, Alton Brown

## Description:

We had this with Black Beans and Rice with a Corn/Zucchini salad, accompanied by Pinot Noir wine. A great combination.

## Ingredients:

1 lime zest	from 1 lime
1 lime juice	1/3 cup
1 honey	3 tablespoons
1 kosher salt	3/4 teaspoon
1 garlic powder	1/2 teaspoon
1 chipotle chiles in adobo	about 1 tablespoon with sauce, minced
1 pork tenderloin	1 lb. or so
1 cilantro	1-2 tablespoons, minced

## Instructions:

Whisk together the lime zest, lime juice, honey, salt, and garlic powder. Reserve half in the refrigerator until ready to use and put the other half in a Zip Lock bag along with the chipotle pepper. Trim the tenderloin of fat and silverskin and add it to the marinade. Refrigerate for at least 12 hours, turning once half way through. Just before cooking, remove the pork from the bag and let it sit at room temperature. Discard the bag and the marinade.

BBQ on medium-high heat until the internal temperature is about 140° F, turning often to prevent burning.

Remove the tenderloin from the grill and place it in a make-shift bowl formed with aluminum foil. Pour in the reserved marinade and seal the foil. Let the pork sit for 10 minutes then carve it at an angle into about 1/2" thick slices.

Serve with a garnish of cilantro.