

Good Eats Recipes

Garlic-Lime Pork Tenderloin

What You Need:

For the marinade:

6 large garlic cloves, chopped
2 tablespoons soy sauce
2 tablespoons grated fresh gingerroot
2 teaspoons Dijon mustard
1/3 cup fresh lime juice
1/2 cup olive oil
cayenne to taste

4 pork tenderloins (about 3/4 pound each), trimmed
1 cup GOOD EATS Red onion marmalade

Directions:

To make marinade: In a blender or small food processor blend marinade ingredients with salt and pepper to taste. In a large sealable plastic bag combine pork with marinade. Seal bag, pressing out excess air, and put in a shallow baking dish. Marinate pork, chilled, turning occasionally, at least 1 day and up to 2 days.

Prepare grill. Let pork stand at room temperature about 30 minutes before grilling. Remove pork from marinade, letting excess drip off, and grill on an oiled rack set 5 to 6 inches over glowing coals, turning every 5 minutes, until a meat thermometer registers 160°F., 15 to 20 minutes. Transfer meat to a cutting board and let stand 5 minutes before slicing. Serve pork with onion marmalade.