

7-6-5- GRILLED PORK TENDERLOIN

(adapted from Pam Anderson)

2 pork tenderloins
1/4 cup olive oil
juice of 1/2 lemon
1 tsp aleppo pepper
salt



For the glaze:

1/2 cup orange marmalade
2 Tbs white wine vinegar
a little water
salt and pepper

Mix the olive oil, lemon juice, and aleppo pepper, rub all over the meat and let it stand in the fridge overnight or several hours.

Prepare the glaze by melting all ingredients in a small sauce pan. You want a reasonably thick consistency, so adjust the amount of water accordingly. Let it cool (you can prepare the glaze the day before).

Prepare a very hot grill. Remove the meat from the marinade and brush all over with the glaze. Season with salt. Place the meat on the grill, close the lid and grill for 7 minutes. Turn the pork tenderloin over, close the lid again, and grill for 6 minutes. Do not open the lid, just turn off the heat and keep the meat inside for 5 minutes. The internal temperature should be 145F to 150F. If not, close the lid and let the meat stay in for a few more minutes. Remove the meat to a serving platter and allow it to sit for 5 minutes before slicing.

You can do the same recipe on a charcoal grill, just place the coals to one side, and when it's time to turn the heat off, simply move the meat to the opposite side of the grill, with no coals underneath.