

GRILLED PORK TENDERLOIN WITH WHOLE-LEMON MARINADE

(from the Bewitching Kitchen)

2 whole lemons, washed, cut in four pieces
1/4 cup olive oil
1 tablespoon Dijon mustard (or to taste)
2 teaspoons honey (or agave nectar, or maple syrup)
salt and pepper to taste
pork tenderloin, butterflied

Place all ingredients (except pork, obviously) in a food processor or blender. Blend until reasonably smooth. You will have the lemon pieces still pretty evident. Don't worry about it.

Add the meat into a bag, cover with the marinade and leave it for a few hours in the fridge or for one hour at room temperature.

Scrape most of the marinade off, season the meat lightly with a bit more salt and grill until cooked the way you prefer. We like our pork beyond medium-rare, so we go for a total of 16 minutes on a super hot grill.

Allow the meat to rest, cut in thin slices and serve.