

## Island Pork Tenderloin

recipe by Jeff Baldwin

Makes 2 tenderloins

Cook Time: 1 hour

2 pork tenderloins (1 lb. each), trimmed

### For the rub:

1 Tb paprika

1 Tb chili powder

1 Tb dried oregano

1 tsp kosher salt

1/2 tsp red pepper flakes

### For the mojo and basting sauce:

3/4 C fresh orange juice

2 Tb fresh lime juice

1 Tb garlic, minced

1 tsp kosher salt

1 habanero or Serrano chile, seeded, minced

2 Tb honey

1 Tb olive oil

Preheat broiler to high with rack in the center of the oven. Combine all ingredients for the rub, and rub all over the pork tenderloin. Place on baking pan.

Combine juices, garlic, salt & chile for the mojo. Whisk honey and oil into mojo for the basting sauce.

Broil pork 3 minutes, baste with sauce. Broil 5 more minutes. Flip meat over, baste, and broil and additional 12–15 minutes, basting twice during that time. When pork reaches 145 degrees in the thickest part, remove from oven, tent with foil, and let rest for 5 minutes. Slice into 2" thick pieces.

### Grilling option:

Prepare grill for indirect grilling (one side on high, the other on low). Grill pork 12 minutes over high heat, turning and basting four times. Finish over low heat for 15 minutes, or until pork reaches 145 degrees, turning and basting twice.