

# PORK TENDERLOIN CRUSTED WITH GREEN ONION, JALAPENO AND GINGER

Prepared by: David Kenner, October 2016

Source: Bobby Flay's Grilling for Life

6 green onions, light and dark parts, halved crosswise  
2 jalapeno chiles, stemmed and halved  
1 (2-inch) piece fresh ginger, peeled  
½ cup canola oil  
¼ cup fresh lime juice  
1 tablespoon low-sodium soy sauce  
2 teaspoons toasted sesame oil  
2 teaspoons grated lime zest  
¼ teaspoon freshly ground black pepper  
2 pounds pork tenderloin

Combine the green onions, jalapenos and ginger in a food processor and process until coarsely ground. (Alternatively, coarsely chop the ingredients with a sharp knife.) Scrape the mixture into a bowl and stir in all of the remaining ingredients except the pork.

Place the pork tenderloins in a baking dish, add half the marinade, and turn to coat the pork. Cover and refrigerate for at least 30 minutes and up to 4 hours. Cover and reserve the remaining marinade at room temperature.

Heat your grill to high.

Remove the pork from the marinade. Grill until crusty and charred on both sides and cooked to medium-well, 4 to 5 minutes per side. Transfer to a cutting board and let rest for 5 minutes.

Cut the pork into ½-inch-thick slices. Drizzle the sliced pork with the reserved marinade before serving.

