

Grilled Pork Tenderloins with Grilled Pineapple Salsa Paired with Corbett Canyon Sauvignon Blanc

Pork

2 pork tenderloins (1 lb. each)
Olive oil
1 tablespoon ground chipotle chili powder
2 teaspoons salt
1 teaspoon freshly ground black pepper
1 teaspoon dried Mexican oregano, crumbled
1 ½ teaspoons garlic, minced
3 tablespoons fresh lime juice & lemon juice
1 pineapple, peeled and cut crosswise in ½ inch slices
¼ cup finely chopped red onion
2 jalapeno peppers, seeded and minced
1 tablespoon finely chopped fresh cilantro leaves

Cilantro Oil

¼ cup fresh cilantro leaves
2 tablespoons fresh mint leaves
½ cup olive oil
Salt and pepper, to taste

Preheat gas grill to high. Rub the pork tenderloins with 3 tablespoons of olive oil, chipotle chili powder, 2 teaspoons salt and pepper, oregano, garlic and drizzle the lime juice and lemon juice over the tenderloins. Marinate 45 minutes.

In the meantime, brush the pineapple slices with 1 tablespoon of olive oil and place on grill, turning occasionally, until softened, about 3 minutes per side. Dice the pineapple slices and place in a medium bowl. Add the red onion, remaining lime juice, 2 teaspoons olive oil, jalapeno peppers and cilantro. Set aside.

Place the pork tenderloins on the grill, turning occasionally, until browned on both sides, about 10 minutes. Reduce grill heat to low and continue to cook until the meat thermometer reaches 145 degrees. Remove from the grill and let sit for 10 minutes.

Slice the tenderloin and drizzle with Cilantro Oil. Serve immediately.

Prep time: 1 hour
Cook time: 30 minutes
Serves 4

CORBETT CANYON