

Dry-Rubbed Pork Tenderloin

with Fire-Roasted Tomato Sauce

PREP TIME: 20 minutes

GRILLING TIME: 15 to 20 minutes

SAUCE

- 8 ripe plum tomatoes, stems removed
- 1 jalapeño chile pepper, stem and seeds removed
- 1/2 cup tightly packed fresh basil leaves
- 1/3 cup roughly chopped red onion
- 1/4 cup tightly packed fresh cilantro leaves
- 1 tablespoon fresh lime juice
- 2 teaspoons minced garlic
- Kosher salt
- Freshly ground black pepper

RUB

- 1 teaspoon paprika
- 1 teaspoon dark brown sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon pure chile powder
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground allspice

- 2 pork tenderloins, about 1 pound each
- Extra virgin olive oil

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1. To make the sauce: Grill the tomatoes and jalapeño over *Direct High* heat until blackened and blistered in spots, turning as needed. The tomatoes will take 4 to 6 minutes and the jalapeño will take 2 to 3 minutes. Put the tomatoes and jalapeño in a food processor along with the remaining sauce ingredients, including salt and pepper to taste, and process until smooth. Transfer the sauce to a medium saucepan and bring to a boil. Reduce to a simmer and allow to cook until the sauce has thickened slightly, 5 to 10 minutes, stirring occasionally.

2. To make the rub: In a small bowl, mix the rub ingredients with your fingertips.

3. Trim any excess fat and silver skin from the tenderloins. Allow to stand at room temperature for 20 to 30 minutes before grilling. Lightly brush or spray with oil and spread the rub all over, pressing the spices into the meat.

4. Grill over *Direct Medium* heat until the pork is barely pink in the center, 15 to 20 minutes, turning every 5 minutes. Remove from the grill and let rest for 3 to 5 minutes before slicing. Serve warm with the sauce.

Makes 4 servings

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