

JERK PORK TENDERLOIN WITH MINTED MELON SALSA

Rub ingredients:

¼ cup olive oil
1 small onion (about 6 ounces), diced
4 cloves garlic, minced
1 serrano chili pepper, minced
2 tablespoons fresh thyme, minced
1 tablespoon paprika
1 teaspoons allspice
¼ teaspoon ground cinnamon
¼ teaspoon grated nutmeg
2 teaspoons pepper
1 teaspoon salt

2 pork tenderloins (about 12 ounces each)

Additional Olive Oil for sautéing
½ cup Handley Gewurztraminer

Melon Salad

2 cups diced cantaloupe
2 cups diced honeydew melon
1 tablespoon honey
1 tablespoon snipped spearmint

over please 🙏🙏

Make Jerk Rub:

Heat olive oil in a small sauté pan over medium heat, add onion and sauté until nearly cooked; add garlic and pepper and sauté for another minute. Remove from heat, cool. Place cooled onion mixture in a blender, add the remaining rub ingredients and process until well blended. If it is too thick, add a few drops more oil. The rub just need to be spreadable.

To cook tenderloin:

Preheat oven to 400 degrees.

Slice silver skin from tenderloins and remove any excess fat. Brush about half of the jerk rub over the tenderloins. Heat a large oven proof sauté pan, add 2 tablespoons of additional olive oil to pan. When heated, sauté pork until brown and fragrant. Add wine to pan, brush on additional rub if desired, and place the pan in the oven to roast for about 20 minutes, or until the fattest part of the roasts read 160 degrees. Remove roasts from the pan and let rest for about 10 minutes before slicing thinly. Place on serving dish and pour pan juices over the slices.

Minted Melon Salad: combine both melons, the honey, and the spearmint.

Serve sliced tenderloin with the melon salad.

Optional: Tenderloins can also be grilled over hot coals, basting occasionally with the jerk rub. Grilling also takes about 20 minutes to reach 160 internal degrees.