

# Chile-Marinated Pork Tenderloin with Roasted Pineapple Salsa

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		Chile Marinade
1	tablespoon	ancho chile - ground
2	tablespoons	Chimayo chile - ground
2	tablespoons	white onion - minced
3	teaspoons	garlic - minced
1/3	cup	cilantro - chopped
1	tablespoon	mexican oregano
1	teaspoon	cumin seed - ground
1/3	cup	lime or lemon juice - freshly squeezed
1/3	cup	fruity olive oil
		salt
		pork loin
2	pounds	boneless pork loin - 1/2" slices
		roasted pineapple salsa
1	medium	pineapple - peeled and sliced 1/4" thick
1/2	cup	red onion - minced
1	cup	cilantro - chopped
1		jalapeno chile pepper - seeded and minced
2	tablespoons	rice wine vinegar
1/2	teaspoon	hot pepper sauce
		salt

Mix all marinade ingredients in small bowl and reserve.

Place sliced pork loin in a large plastic bag. Add the marinade and coat the meat thoroughly. Seal the bag and refrigerate for 1 hour at room temperature or 4 hours refrigerated. Return pork to room temp before cooking.

Grill pineapple slices until lightly browned on both sides.

Cool, remove pineapple cores, and dice.

Combine all ingredients and season to taste with salt. Cover and allow to sit at room temp for 1 hour. The salsa is best if mixed 1 hour before serving. However, the ingredients can be prepared several hours in advance and prepared just prior to serving.

Preheat a grill or broiler. Lightly brush the grill rack with vegetable oil.

Remove slices of pork loin from the marinade, brushing off the excess marinade by hand. Grill the slices on each side until cooked through but still juice inside, about 3-4 minutes per side.

To serve, top the grilled pork loin slices with several spoonfuls of pineapple salsa.