

Grilled Pork Tenderloin a la Rodriguez with Guava Glaze and Orange Habenero

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		glaze
1	cup	guava jelly or apricot jam
1/4	cup	dijon mustard
1/4	cup	fresh orange juice
		salt and pepper
		mojo
2	tablespoons	vegetable oil
1	small	red onion - finely chopped
4	cloves	garlic - finely chopped
3	cups	orange juice
1/2	cup	fresh lime juice
1/2		habanero chile - seeded and chopped
2	tablespoons	cilantro leaves - chopped
1	teaspoon	cumin seed
		salt and pepper
		pork
2		pork tenderloin - 1.5lb each
2	tablespoons	vegetable oil
		salt and pepper

Whisk glaze ingredients together and season to taste with salt and pepper. Bring to room temp before using.

Mojo: Heat the oil in a saucepan over medium high heat. Add the onion and garlic and cook, stirring, until soft, about 5 minutes! do not brown. Add the orange juice, lime juice, and habanero and bring to a boil. Cook until reduced by half. Whisk in the cilantro and cumin and season to taste with salt and pepper.

Heat grill to high. Set aside a few tablespoons of glaze.

Brush pork with oil and sprinkle with salt and pepper. Grill, brushing often with glaze, until cooked through, 4 to 5 minutes per side.

Remove pork from grill, brush with the reserved glaze and let rest 10 minutes. Cut into 1/2" slices and arrange on platter. Drizzle with mojo and serve.