

# Island Pork Tenderloin

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	Island Pork Rub
2	pounds	pork tenderloin - trimmed
3/4	cup	fresh orange juice
2	tablespoons	fresh lime juice
1	tablespoon	garlic - minced
1	teaspoon	kosher salt
1		habanero or serrano chile - seeded and minced
2	tablespoons	honey
1	tablespoon	olive oil

Preheat broiler to high with rack in center of oven.

Apply rub to the tenderloins and place on a prepared pan.

Combine the juices, garlic, salt and chile. Set aside 1/4 cup.

Whisk honey and oil into the remaining juice mixture for the basting sauce.

Broil pork for 3 minutes. Baste with sauce and broil for 5 more minutes.

Flip meat over, baste and broil an additional 12-15 minutes, basting twice more during that time.

When pork reaches 145 degrees in the thickest part, remove from oven, tend with foil, and let rest 5 minutes.

Slice into 2" thick steaks and serve.

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# Island Pork Rub

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	paprika
1	tablespoon	chile powder
1	tablespoon	dried oregano
1	teaspoon	kosher salt
1/2	teaspoon	red pepper flakes

Combine all ingredients.

Yield: "3 tablespoons"