

Grilled Pork Tenderloin With Lime and Peach Salsa

Peach and lime salsa, flavored with minced red onion and garden-fresh mint,

Serves 6-8

INGREDIENTS

- 4 garlic cloves, minced
- 4 teaspoons extra-virgin olive oil or chipotle fused olive oil
- 1/2teaspoon freshly ground black pepper
- 3 lb pounds pork tenderloin
- 4-5 large peaches, peeled and cut into 1/2-inch pieces
- 1 large red onion, minced
- 1/2 cup finely chopped fresh mint
- 6 tablespoons fresh lime juice
- 1/2 teaspoon salt
- 2 oz of peach white balsamic vinegar

DIRECTIONS

1

In a small bowl, combine garlic, oil and pepper to form a rough paste. Place pork in a 9-by-13-inch glass baking dish and coat with garlic paste; let stand at room temperature for 10-minutes.

2

While pork is standing, in another small saucepan, combine peaches, onion, mint, lime juice, salt and peach balsamic vinegar. Cook slowly to make a warm salsa.

3

Lightly coat a grill or grill pan with cooking spray and heat to medium-high. Grill pork 12 to 14 minutes per side, or until a thermometer inserted into the thickest part reads 150F to 155F. Transfer pork to a cutting board and let rest for 5 to 10 minutes.

4

Slice pork into 1/2-inch-thick slices and serve warm with peach-lime salsa.