



Tenderloin of Pork Marinated in Oranges and Smoked Chipotle Peppers

This recipe is adapted and printed with permission from Leo Romero, the chef/owner of Casa Romero
<http://www.casaromero.com> .

Preparation and equipment:

A moderately hot, mature fire
2 standard spits

Ingredients:

2 pork tenderloins, trimmed

for the marinade (adobo):

1/2 cup orange juice concentrate
2 chipotle peppers (canned or fresh)
1 TBS mole sauce (canned or fresh)
Juice of 1/2 lemon
1 tsp olive oil 1 clove garlic
1 tsp dried oregano
salt and ground black pepper to taste

Procedure:

1. Make the marinade by combining all the ingredients in a blender or food processor bowl and grind until a smooth paste is created.
2. Place the meat in a shallow dish and add the marinade. Make sure the tenderloins are coated thoroughly and evenly.
3. Let the meat marinate for at least 6 hours and preferably overnight.
4. When ready to cook, wipe off most, but not all of the marinade (reserve the marinade) and load the tenderloins onto the two spits, placing one on each.
5. Place the saved marinade in the drip pan and while cooking, baste the meat periodically.
6. After 30 minutes, test the pork for doneness. At 140 degrees on a quick read thermometer the meat will be medium.
7. Remove the meat from the fire and let rest for 10 minutes before carving.
8. Meanwhile, transfer the drippings and marinade from the drip pan to a sauté pan and reduce the mixture (if necessary). Strain the sauce, and correct the seasoning.
9. Carve the meat into thick medallions, add any carving juices to the sauce, and serve with the sauce.