

Dan Ralston's Kitchen

Grilled Chipotle Pork Tenderloin

Serves 4 to 6

1 7 ounce can chipotle chilies in adobo sauce

Juice of 1 lemon

1 package pork tenderloin. (about 2 lbs.)

This easy pork dish has a taste of Mexico because the marinade is made with chipotle chilies. They are actually ripe red jalapeno chilies that the Mexican farmers salvage from the fields by smoking them, then selling them for processing and canning. They can be found in the Mexican food sections of most supermarkets. The pork is smoky and spicy so I cool it down with my mild tropical salsa. I continue the Mexican theme by also serving my black beans, white corn salsa and warm flour tortillas, with lime and jalapeno butter.

Marinate the pork the day before or at least 8 hours before grilling. Rinse the pork tenderloins (there are 2 slender sections of lean pork in each package) and remove any fat and silvery skin. In a food processor or blender puree the peppers with the lemon juice. Pour the marinade over the pork and roll to cover it in the marinade. Cover and marinate overnight. Light the charcoal (or gas grill) and when your fire is hot, grill the pork, turning occasionally until done, about 10 minutes. Allow the pork to rest, covered with foil for 5-10 minutes. This will allow the juices to spread evenly through pork. Slice the pork into 1 inch medallions and serve with the tropical salsa.

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