

Grilled Pork Tenderloin

3 to 4 lbs. pork tenderloin, silver skin removed
1/4 cup olive oil
1 lime, zest and juice
1/2 tsp. kosher salt
1/8 tsp. crushed red pepper
1/4 cup cilantro, chopped
3 cloves garlic minced

Salsa

1/2 fresh pineapple , diced
2 mangoes, diced
1/4 cup red onion, finely diced
1 lime, zest and juice
1/2 to 1 jalapeno, seeded and minced
1/4 cup chopped cilantro
1/2 tsp. kosher salt, or more to taste

Mix olive oil, lime zest, lime juice, salt, crushed red pepper, and garlic. Put tenderloins and marinade in a zipper top plastic bag. Marinade for 30 minutes at room temperature and up to 24 hours in the refrigerator. Turn the grill to high heat and brown all sides of the tenderloin(s) until nice and brown, about 10 minutes. Finish cooking on indirect heat at 350F for about 20 minutes more or until pork reaches 155F. Remove pork and let rest 10 minutes prior to slicing. Serve with Pineapple Mango Salsa.

For the salsa:

Mix all ingredients and refrigerate at least one hour prior to serving.