

# Grilled Island Pork Tenderloin

**Adapted from the Island Pork Tenderloin Salad from Gourmet Magazine, May 2003 (you can find the full recipe on Epicurious.com)**

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| 2 pork tenderloins (2 1/4 to 2 1/2 pounds total) | 1 teaspoon chili powder             |
| 2 tablespoons olive oil                          | 1 teaspoon cinnamon                 |
| 1 teaspoon salt                                  | 1 cup dark brown sugar              |
| 1/2 teaspoon black pepper                        | 2 tablespoons finely chopped garlic |
| 1 teaspoon ground cumin                          | 1 tablespoon Tabasco sauce          |

Place all ingredients in a large Ziploc bag, combine well, then refrigerate for several hours. Preheat grill for ten minutes on high heat, then place tenderloins on grill, and sear meat on all sides until brown. Lower heat, close grill top, and cook for approximately 5-8 minutes on both sides. Tenderloins are ready when a thermometer inserted diagonally in the center of each registers 140°F. Remove tenderloins from the grill, and let stand on a cutting board for 10 minutes (temperature will rise to about 155°F while standing) before cutting into thick (1 - 1 1/2") slices.

Serves 6-8

