



*"The Essence of Paso Robles"™*

### **Pork Tenderloin with Watermelon Salsa**

3 CUPS DICED WATERMELON MEAT, TO YIELD 2 CUPS JUICE  
3 JALAPEÑOS, INCLUDING SEEDS AND RIBS  
1 TABLESPOON SALT  
2 CUPS GRANULATED SUGAR  
¼ CUP MIDORI LIQUEUR  
2 POUNDS PORK TENDERLOIN  
SALT AND PEPPER TO TASTE

Seed and pureé watermelon and jalapeños in a blender. Strain mixture through a sieve and return to blender. (If you won't be injecting the tenderloin, don't worry about straining the marinade.) Add salt, sugar, and liqueur and blend for 2 minutes. Reserve 1 cup for basting. Draw marinade up into a syringe-type injector. Poke and inject marinade throughout tenderloin. After marinating, season the meat with salt and pepper.

Prepare coals in a grill and plan to use the combination technique of direct and indirect heat. Roll the tenderloin over the direct heat to establish some sexy grill marks and then move to a slower part of the grill to finish cooking. Baste the tenderloin periodically throughout the cooking process.

Cook the tenderloin to an internal temperature of 145 degrees. (Despite all the warnings from your mother about the need to cook pork to 170 degrees, the truth is 137 degrees will kill off anything that might harm you.) Allow the meat 5 minutes to rest, and then slice into medallions. Fan across some **Watermelon Salsa** and crème fresh. *Note:* For best results inject the meat the day before and store in an airtight plastic bag with extra marinade.

### **Watermelon Salsa**

2 CUPS WATERMELON, SEEDED AND FINELY DICED  
1 JICAMA OR GRANNY SMITH APPLE, FINELY DICED  
1 RED ONION, JULIENNED  
2 CLOVES GARLIC, MINCED  
1 MANGO, PEELED AND DICED  
2 JALAPEÑOS, SEEDED AND FINELY DICED  
1 BUNCH CILANTRO, LEAVES ONLY  
2 TABLESPOONS SUGAR  
SALT AND PEPPER TO TASTE  
JUICE OF 2 LIMES  
SPASH OF RICE WINE VINEGAR  
CRÈME FRESH TO GARNISH

Combine all ingredients and chill well.