



*"The Essence of Paso Robles"™*

## **Grilled Pork Tenderloin with Apricot Glaze and Orange Habanero Mojo**

*Recipe courtesy of Bobby Flay / foodnetwork.com*

Prep Time: 25 minutes      Cook Time: 20 minutes      Yield: 4 servings

2 pork tenderloins, about 1.5 lbs. ea.

Canola oil

Salt and freshly ground black pepper

Ground cumin

Apricot glaze, recipe follows

Orange-Habanero Mojo, recipe follows

Mint sprigs for garnish

Heat grill to high. Brush pork with oil and season with salt, pepper and cumin to taste. Grill for 3-4 minutes. Turn the tenderloins over and brush with apricot glaze and cook another 4-5 minutes, brushing with the glaze every few minutes. Remove from the grill, brush with more of the glaze and let rest for 10 minutes. Slice into ½ inch thick slices and drizzle with the Orange-Habanero Mojo. Garnish with mint sprigs.

### **Apricot Glaze:**

1 cup apricot marmalade

2 tablespoons Dijon mustard

2 tablespoons orange juice or water

Salt and freshly ground black pepper

Whisk together ingredients in a small bowl and season with salt and pepper, to taste.

### **Orange-Habanero Mojo:**

¼ cup fresh lime juice

3 cups freshly squeezed orange juice

¼ cup sour orange juice (optional)

½ small red onion, finely chopped

4 cloves garlic, finely chopped

½ habanero chile, finely chopped

1 teaspoon whole cumin seed

Salt and freshly ground black pepper

In a saucepan, combine citrus juices, onion, garlic, habanero and cumin. Cook over medium heat until reduced by ½ and season with salt and pepper, to taste. Strain.

**Plum Chutney:**

4 plums

1 Tbsp. butter

1 medium shallot, finely chopped

2 – 4 Tbsp. cider or white wine vinegar

2 tsp. finely shredded orange peel

1/8 tsp. ground cayenne pepper

dash of freshly ground black pepper

½ cup orange juice

1 tsp. chopped fresh rosemary sprigs

¼ cup maple syrup

Quarter and pit plums. Heat butter in a medium saucepan. Cook and stir shallot in hot butter for 1 minute. Add vinegar, quartered plums, orange peel, cayenne pepper and black pepper. Add orange juice and rosemary. Boil gently, uncovered, for 8-10 minutes or until thickened. Add ¼ cup maple syrup and heat through.