

GRILLED PORK W/ AVOCADO SALSA

yield: 6 SERVINGS prep time: 25 MINUTES grill time: 25 MINUTES total time: 50 MINUTES + MARINATING

The cumin, avocado and jalapeno give it southwestern flair. It's an easy, elegant way to prepare pork.

INGREDIENTS:

- 1/2 cup chopped sweet onion
- 1/2 cup lime juice
- 1/4 cup finely chopped seeded jalapeno peppers
- 2 tablespoons olive oil
- 4 teaspoons ground cumin
- 1-1/2 pounds Rural Roots Ranch pork tenderloin, cut into 3/4-inch slices
- 3 tablespoons jalapeno pepper jelly

Salsa:

- 2 medium ripe avocados, peeled and chopped
- 1 small cucumber, seeded and chopped
- 2 plum tomatoes, seeded and chopped
- 2 green onions, chopped
- 2 tablespoons minced fresh cilantro
- 1 tablespoon honey
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

DIRECTIONS:

1. For marinade, mix first 5 ingredients.
2. In a large bowl, toss pork with 1/2 cup marinade; refrigerate, covered, up to 2 hours.
3. For glaze, place jelly and 1/3 cup of the remaining marinade in a small saucepan; bring to a boil.
4. Cook and stir until slightly thickened, 1-2 minutes; remove from heat.
5. Place salsa ingredients in a large bowl; toss lightly with remaining marinade.
6. Drain pork, discarding marinade.
7. Place pork on a lightly oiled grill rack over medium heat.
8. Grill, covered, until a thermometer reads 145°, 4-5 minutes per side, brushing with glaze during the last 3 minutes.



9. Serve with salsa.

Adapted from Taste of Home