

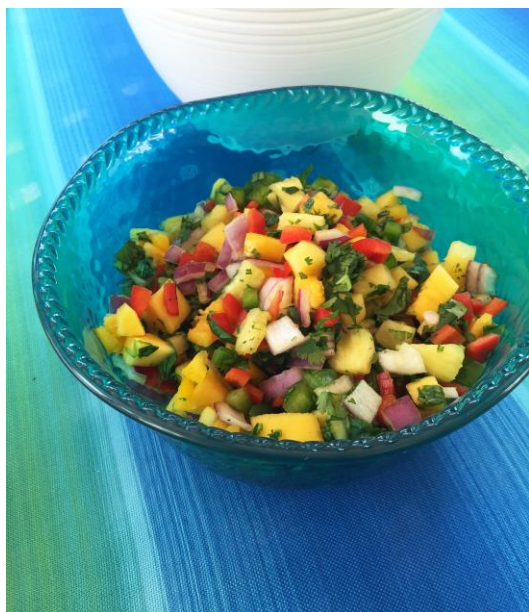
## Grilled Pork Tenderloin with Tropical Salsa



### Marinade

- Two 1 lb. pork tenderloins (unseasoned)
- ¼ cup low sodium soy sauce
- ½ cup EVOO
- 1-2 tbsp brown sugar
- ¼ cup orange juice
- ¼ cup pineapple juice
- ½ tsp orange zest
- ¼ cup rice wine vinegar
- 2 small cloves minced garlic
- 2 tbsp minced ginger
- ¼ tsp white pepper
- ¼ tsp allspice
- 2 thinly sliced green onions
- 1 tbsp sesame oil

Blend ingredients to create marinade and marinate pork loins for 3-4 hours or overnight. To cook tenderloins, preheat barbeque for 10 minutes. Remove pork loins from marinade, sear tenderloins on high heat, turn down heat to low for 20-25 minutes. Test internal temperature with instant read thermometer to 135-140 degrees. Remove from grill, place on platter, cover with aluminum foil and allow to rest for 10-15 minutes to preserve internal juices.



### Tropical Salsa

- 1 papaya (peeled and seeds removed)  
(approx. 1 cup)
- 3-4 spears fresh pineapple (approx. ½ cup)
- 1 medium red bell pepper
- 1 medium green pepper
- 1 medium yellow pepper
- ½ medium red onion
- ½ bunch cilantro
- 1 tbsp peeled minced ginger
- Juice of 1 lemon
- 2 tbsp EVOO

Dice papaya, pineapple, peppers, and red onion into small pieces. Add diced cilantro, ginger, lemon juice and olive oil. Combine all ingredients together. For freshest result, this is best made no more than 2-3 hours before serving. Serve over sliced grilled pork tenderloins.