



Grilled Mojo Pork Tenderloins

Serves 4-6

Ingredients:

2 Pork Tenderloins
1 Cup Orange juice
1/2 Cup Lemon Juice
1/2 Cup Lime juice
1 Bunch Cilantro, Chopped
1/2 Cup Mint Leaves, Chopped
10 Cloves of Garlic, Minced or Pressed
3 Tsp Cumin
1 Tbsp Mexican Oregano
2 Tbsp Orange Zest
1 Cup Olive Oil

Preparation:

To make the Mojo using a food processor or blender add orange juice, lime juice, lemon juice, cilantro, mint, garlic, Orange Zest, oregano, Cumin and olive oil. Pulse to combine.

Place 1/3 of Mojo in a container and set aside in fridge until you serve.

Place the rest of the Mojo marinade in a large zip lock bag and add your two tenderloins. Place in fridge to marinate a minimum of 4 hours up to 24 hours (preferred).

Remove from fridge and discard marinade. Let sit at room temp for 30-45 minutes to lose the chill. A room temperature piece of meat cooks more evenly than a cold piece.

Preheat grill to medium high. Grill tenderloin 5 minutes per side, on all four sides.

Let rest for 10 minutes, carve and enjoy!