

# Grilled Berkshire Pork Tenderloin Cranberry Chutney

Serves 4

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## INGREDIENTS

### PORK

2 Each Pork Tenderloins,  
silver skin removed

### DRY RUB

2 teaspoons Kosher salt  
1 teaspoon Granulated garlic  
2 teaspoons Granulated onion  
2 teaspoons Dry ginger  
1 teaspoon Ground cinnamon  
1½ teaspoons Dry mustard  
1½ teaspoons Light brown  
sugar  
¼ teaspoon Ground black  
pepper  
2 Tablespoons Olive oil to rub  
on meat

### CRANBERRY CHUTNEY

1 Each Jalapeno pepper, cut in  
½ lengthwise  
1 Each 3" piece of fresh ginger,  
sliced into thin medallions  
10 Each Basil leaves, bruised  
10 Each Mint leaves bruised  
1 Each Shallot, sliced thin  
1 Each Garlic clove, sliced thin  
2 Tablespoons Pickling spice  
1½ Cups Sugar  
1 Cup Orange juice  
12 oz. Cranberries, fresh or frozen  
Salt to taste  
Honey to taste

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(OVER) ►

## **DRY RUB**

- Combine all ingredients in a small bowl and mix well. Transfer ½ of the rub to a shallow pan large enough to hold the tenderloins lengthwise.
- Rub tenderloins with the olive oil. Roll one tender in ½ of the dry rub. Coat evenly. Repeat for second tender. This can be done up to 24 hours in advance. Wrap and placed in the refrigerator.
- Allow the tenders to rest for 1 hour at room temp before grilling.

## **CRANBERRY CHUTNEY**

- Use cheese cloth to make a sachet for the jalapeno, ginger, herbs, shallot, garlic and pickling spice. Secure well.
- Mix the sugar and orange juice in a 2 quart saucepan over medium heat. Stir to dissolve sugar.
- Bring to a boil, add cranberries and return to a boil. Reduce heat and simmer until the orange juice is reduced and thickened. About 25 minutes or until the liquid coats the back of a spoon.
- Add Salt and honey to taste.

- Cool completely at room temperature. Refrigerate.
- Makes about 2 cups and will last at least a month in the refrigerator.

## **GRILLING THE PORK**

- Turn gas grill on high and heat 10 minutes.
- Place pork on the grill, close cover and cook that side for 31/2 minutes.
- Turn to second side and cook for 31/2 minutes.
- Repeat for the third side.
- Turn to fourth side and cook 1 minute. Check temperature with an instant read thermometer. Cook too 145 degrees.
- Place pork on a cutting board, cover loosely with foil and allow to rest for a minimum of 5 minutes.

## **PLATING**

- Slice pork on the bias ¼" thick.
- Fan ½ of one pork tender on a plate, 3-5 slices.
- Place a heaping tablespoon of chutney towards the back of the fanned pork.
- Serve with Brussels sprouts braised in cream and wild rice for a great Fall meal.
- ENJOY!