

PAN-ROASTED PORK WITH CITRUS CHIPOTLE BBQ & MANGO HABANERO SALSA

- 4 ea Pork tenderloin cleaned
- 4 ea Garlic cloves
- 1 ea Bay leaf
- 1 tsp Oregano
- 1 tsp Sea salt
- 4 fl oz Dry white wine
- 4 fl oz Freshly squeezed lime juice
- 2 Tbsp Grapefruit juice fresh
- 2 Tbsp Orange Juice fresh
- 1 Tbsp Jerk seasoning
- 2 fl oz Olive oil
- 4 fl oz Sweet Baby Ray's Citrus Chipotle Barbecue
- 4 fl oz Mango Habanero Black Bean Corn Salsa

1. Place cleaned tenderloin in non-reactive pan.
2. In a blender, combine garlic, bay leaf, oregano, salt, wine and juices
3. Process until well blended.
4. Pour over pork and let marinate in refrigerator 4-6 hours.
5. Preheat cast iron skillet over medium high heat.
6. Preheat convection oven to 350°F.
7. Remove tenderloin from marinade and reserve.
8. Sprinkle evenly on all sides with jerk seasoning.
9. Place oil in pan and brown pork on all sides.
10. Remove pan from heat and pour reserved marinade over pork and place pan in oven for 20 minutes until the internal temperature is 145°F.
11. Remove from pan and cover with warm barbecue sauce, let stand for 5 minutes.
12. Evenly slice tenderloin crosswise into ½" thick slices on serving platter and serve with island quinoa and black beans.