

CARIBBEAN PORK TENDERLOIN

PAGE 125 • BEST BY:

Directions Completely thaw in refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Lightly coat grill rack with cooking spray. Grill tenderloin for 15 to 18 minutes, or until an instant-read thermometer inserted into thickest part of pork reads 160°F/70°C. Discard remaining marinade.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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