
Orange Mojo Pork Tenderloin

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Source: Adapted From: William Sonoma



Servings: 6

Grilling - Indirect: 450 degrees F

Preparation Time: 1 hour

Categories: Main Dish - Grilling

Ratings: Moderate - 3

Grilling Time: 1 hour 30 minutes

Start to Finish Time: 26 hours

This is really a great way to do the pork loin. Plan to make enough to make sliced pork loin sandwiches.

Ingredients - Latin Spice Rub

1/4 c ground Cumin

2 T Sugar

1 T ground Corriander

1 1/2 t Sea Salt

3 T Black Pepper, fresh ground

Ingredients - Orange Mojo

2 T Cumin Seeds

1 1/2 c Extra-Virgin Olive Oil

4 lg Jalapeño Chilies, seeded, deveined and finely chopped

12 lg Garlic cloves, minced

1 t Sea Salt

1 t freshly ground Pepper

1 c fresh squeezed Orange Juice, with pulp

1/4 c fresh Cilantro, chopped

1/4 c fresh Oregano, chopped

1/4 c Sherry

2 Pork Tenderloins, each 1½ to 2 lb., silver skin removed

Directions: Latin spice Rub

In a small container with a tight-fitting lid, stir together the cumin, sugar, coriander, salt and pepper. Cover and shake vigorously to mix. Use immediately, or store in a cool, dark place for up to 1 month. You will need 2 T of the spice rub for this recipe.

Directions: Orange Mojo

In a fry pan over medium heat, toast the cumin seeds, shaking the pan often, until aromatic, about 30 seconds. Add the olive oil and heat until warm. Add the jalapeños, garlic, salt and pepper and heat for 3 to 5 minutes to blend the flavors. Remove from the heat.

In a blender, combine the orange juice, cilantro, oregano and sherry. Pour in the warm oil mixture and blend until smooth. You should have about 2¾ cups. Divide the mixture in half and let cool. The mojo can be made in advance and refrigerated for up to 2 days. Bring to room temperature before using.

Rub the pork tenderloins evenly with the Latin spice rub. Place the pork in a large sealable plastic bag and pour in half of the mojo. Seal the bag, squish the marinade around the tenderloins and refrigerate for at least 4 hours, or overnight is better.

Directions: Grilling The Tenderloin

About 30 minutes before you are ready to begin grilling, remove the pork from the refrigerator. Discard the marinade.

Prepare a high heat fire in a grill. Temp should be about 450 °F. Brush and oil the grill grate.

Remember: This is Indirect heat! Do not place over direct heat at this temperature. Place the pork on the grill over indirect heat and cook until nicely grill-marked. Close the lid and do not open for 30 minutes. Turn the pork over and baste with some of the marinade. Close the lid for 30 minutes. Open, turn pork over and marinate. At the last 30 minute interval, open the lid, turn the pork over, marinate and close the lid. The pork is ready when it feels fairly firm to the touch, or an instant-read thermometer inserted into the thickest part registers 150°F.

Transfer the pork to a cutting board, cover loosely with aluminum foil and let rest for about 10 minutes. Cut the pork on the diagonal against the grain and arrange the slices on a platter. Serve immediately with the remaining mojo.