



BBQ PORK WITH SWEET HOT PINEAPPLE SALSA



INGREDIENTS

- 2 TEASPOONS PAPRIKA
- 1 TEASPOON SALT
- 1 TEASPOON GARLIC POWDER
- 1 TEASPOON FRESHLY GROUND BLACK PEPPER
- 1.5 LBS WHOLE PORK TENDERLOINS, SILVER SKIN TRIMMED
- 1 TABLESPOON OLIVE OIL

SWEET HOT PINEAPPLE SALSA

- 1 20 OZ. CAN DOLE® CRUSHED PINEAPPLE,
- 1 CUP PREPARED CHUNKY APPLESAUCE
- ½ CUP CHOPPED SWEET WHITE ONION
- 2 TABLESPOONS CHOPPED FRESH CILANTRO
- 2 TABLESPOONS FRESH LIME JUICE
- 1 TO 2 TABLESPOONS CHOPPED

COOKING DIRECTIONS

Heat grill to medium. Mix paprika, garlic powder, salt and pepper, rub onto pork, drizzle with oil. Grill 20 to 25 minutes, turning several times, until well browned and an instant-read thermometer inserted in the thickest part registers 155°F to 160°F. Transfer to a clean platter; let stand for 10 minutes. While the tenderloin sits, prepare the salsa mix; mix all remaining ingredients in a medium serving bowl. Let stand until ready to serve. Carve pork into ½ -inch slices; serve with salsa.

SERVING SUGGESTIONS

Serve with wild rice and fresh vegetables and pair with your favorite DeLoach Vineyards Pinot Noir for the perfect meal!