

6/6/12 - BLOG

## **Peach Salsa**

Makes about 2 cups

*This peach salsa pairs beautifully with the recipe for sweet tea-brined pork tenderloin rubbed with chili powder listed below. I think it would also be delicious as a topping for a firm, white fish such as halibut or mahi-mahi prepared on the grill.*

1 1/2 cups chopped peaches  
1/4 cup minced red bell pepper  
1/2 jalapeno pepper, seeded and deveined, minced  
1/4 cup minced red onion  
Zest from 1/2 a lime (more to taste)  
1/2 tablespoon extra virgin olive oil  
Salt and freshly ground black pepper, to taste

Combine the chopped peaches, red bell pepper, jalapeno, red onion, lime zest, and extra virgin olive oil. Toss to combine and season to taste with salt and pepper.

## **Tea-Brined Pork Tenderloin**

Serves 2-3

1 lb pork tenderloin, trimmed  
1 quart cold unsweetened tea  
2 tablespoons granulated sugar  
2 tablespoons salt  
1 teaspoon chili powder  
1/2 teaspoon freshly ground pepper, plus more to taste  
1/4 teaspoon salt, more to taste

Trim excess fat and the silverskin off the tenderloin. In a large bowl, whisk the salt and sugar into the cold tea until both the sugar and salt dissolve. Add the tenderloin to the brine. Cover the bowl and refrigerate for at least 45 minutes and up to 3 hours.

Heat a grill or grill pan over medium heat. Remove the pork tenderloin from the brine and pat it dry with a paper towel. Stir together the chili powder, 1/2 teaspoon freshly ground black pepper, and 1/4 teaspoon salt. Rub the spices over the pork tenderloin and then place the tenderloin on the grill.

Grill for about 20 minutes, turning once, until the pork tenderloin reaches an internal temperature of 145 degrees F. Remove the pork from the grill and set it on a cutting board. Cover with foil and let rest for 10 minutes. When ready to serve, slice the pork into 1-inch slices and serve with the peach salsa.

**These recipes came from *Minced* at [www.mincedblog.com](http://www.mincedblog.com).**