

Orange-Chipotle Glazed Pork Tenderloin

Serves 2-3

I always have a can of chipotles in adobo in my pantry. I love adding the chilies to sauces, marinades, and hearty stews and use the vinegary sauce to add subtle smokiness in recipes like this one.

For the brine:

1 lb pork tenderloin (not self-basting), trimmed
4 cups (1 quart) cold water
2 tablespoons kosher salt
1 tablespoon packed light brown sugar
1 smashed garlic clove
1 sprig of fresh sage
Juice from one orange (zest it first)

For the rub:

Zest from one orange
1 large minced garlic clove
Freshly ground black pepper, to taste

For the glaze:

¼ cup orange marmalade
1 tablespoon water
1 teaspoon adobo sauce (not the chilies) from chipotles en adobo
Canola or Vegetable Oil, for grilling

Trim excess fat and the silverskin off the tenderloin. Combine the water, salt, brown sugar, smashed garlic clove, and sage in a medium saucepan. Bring to a boil and stir until the sugar and salt completely dissolve. Remove from the heat and add the fresh orange juice. Let cool to room temperature. Combine the tenderloin and brine in a Ziploc bag or large bowl. Cover and refrigerate for at least 45 minutes and up to 3 hours.

While the pork is brining, combine the orange zest, minced garlic and freshly ground black pepper in a small bowl and set aside. In another small bowl, combine the orange marmalade and water and stir to combine. Stir in the adobo sauce and set aside as well.

Heat a grill or grill pan over medium heat. Once hot, lightly brush the grill or grill pan with vegetable oil. Remove the pork tenderloin from the brine and pat it dry with a paper towel. Rub the zest and garlic mixture over the pork tenderloin and then place the tenderloin on the grill. Grill for about 20 minutes, turning as needed, until the pork tenderloin reaches an internal temperature of 145 degrees F. Begin brushing with the glaze after 12 minutes; at this point, it may be necessary to turn the tenderloin more frequently to keep the tenderloin from charring too much. Turning every couple minutes, be sure to brush frequently with the glaze to get plenty of flavor and that beautiful mahogany color.

Remove the pork from the grill and set it on a cutting board. Cover with foil and let rest for 10 minutes. Slice the pork into 1-inch slices and serve immediately.