



Beer-Marinated Pork Tenderloin with Charred Corn-Cheddar Relish

Recipe adapted from Cabot Cheese. For more information, visit cabotcheese.coop.

Ingredients

Marinade

1 (12-ounce) bottle Ale
½ cup maple syrup
¼ cup fresh lime juice
2 tablespoons olive oil
1 tablespoon Dijon mustard
3 cloves garlic, minced
1 teaspoon salt
½ teaspoon freshly ground black pepper
2 pork tenderloins (about 2 pounds total)

Relish

1 ½ cups fresh corn kernels (or frozen corn kernels, thawed)
½ cup finely diced jarred roasted red bell peppers
½ cup finely diced Cabot Sharp Cheddar
¼ cup chopped fresh cilantro or parsley
2 tablespoons olive oil
1 tablespoon fresh lime juice
¼ teaspoon salt
⅛ teaspoon freshly ground black pepper

Instructions

To make pork

In bowl, whisk together marinade ingredients; pour into large plastic zip-close bag and add pork tenderloins, turning to coat. Let marinate in refrigerator for 8 hours or overnight.

Remove tenderloins from marinade, shaking off excess.

Set EGG for direct cooking at 500°F/260°C.

When hot, place tenderloins directly over heat, turning ¼ turn until browned on all 4 sides, 2 to 3 minutes per side.

Transfer tenderloins to a V-rack or raised grid; close dome of EGG and continue cooking until the tenderloins are slightly pink in the center (145°F/63°C). Remove from EGG and let rest for 5 minutes for juices to settle. Cut tenderloin into thick slices and serve with Charred Corn-Cheddar Relish.

To make relish

Place large nonstick or cast-iron skillet on EGG. When skillet is hot, add corn and cook, stirring occasionally, until corn is nicely browned, about 2 minutes (be prepared for some to pop out of skillet).

Transfer corn to bowl. When cool, add remaining ingredients and combine well. Serve spooned on top of sliced pork. Makes 8 servings