

Pork Tenderloin with Fresh Peach Salsa

Ingredients

2lbs – Pork Tenderloin
¼ cup Scarlata Farms Olive Oil*
Enough to coat– Heath Riles Honey Rub*
½ cup Mike’s Hot Honey*
½ cup Sutter Buttes Peach Balsamic*
2–Fresh Peaches
1–Fresh Jalapeno
½ cup chopped Fresh Cilantro
1–Small Red Onion

**Ingredients available at Scarlata Farms Cellar*



Prep: 15 mins.
Cook: 40 mins.
Rest: 5 mins.
Total: 60 mins.
Servings: 4–6

Step 1: Baste your pork tenderloin with Scarlata Farms Olive Oil and

Mike’s Hot Honey. Cover your tenderloin with Heath Riles Honey Rub and let it rest in the refrigerator while you prepare your peach salsa.

Step 2: Wash and chop your peaches into small pieces. Wash and mince your fresh jalapeno. Remove the seeds prior to chopping if you do not want it to be too hot. Chop your cilantro and red onion. Place all of these ingredients into a bowl. Add ½ cup of Sutter Buttes Peach Balsamic and mix together. Cover tightly and place peach salsa in the refrigerator.

Step 3: Prepare your BBQ to grill your pork tenderloin. Grill your pork tenderloin on a medium/high heat for 30 minutes, checking and turning it. Baste it with more Mike’s Hot Honey and cook for 10 more minutes, or until the center of the pork tenderloin reaches 145 degrees F. Remove from heat and let rest for 5 more minutes.

Step 4: Slice your pork tenderloin, place on a serving platter and spoon on your peach salsa. Reserve some peach salsa to add as you like!