



BALSAMIC ROAST PORK TENDERLOIN W/ CHERRY SALSA

Serves 10

- 4-5 pound pork loin
- 4 tablespoons balsamic vinegar
- 4 tablespoons extra virgin olive oil
- 8 cloves garlic, cracked
- 1 tablespoon cracked black pepper
- 1 tablespoon garlic granules
- 1 teaspoon coarse salt
- 4 sprigs rosemary, leaves stripped, finely chopped
- 4 sprigs thyme, leaves stripped, finely chopped

Preheat bbq to 500°F.

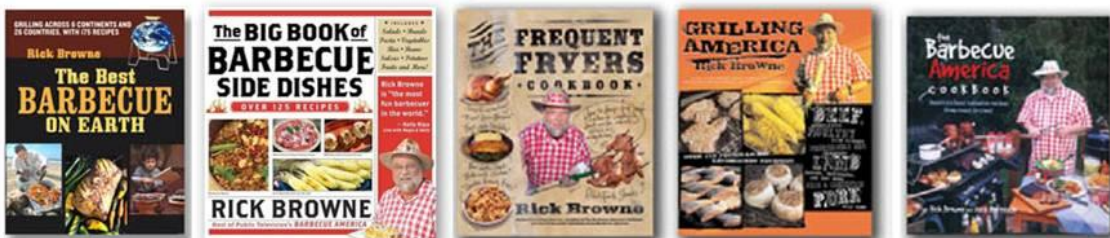
Coat the loin in a few tablespoons of balsamic vinegar, rubbing the vinegar into the meat.

Drizzle the loin with extra-virgin olive oil, just enough to coat. Cut small slits into the meat and disperse chunks of cracked garlic cloves into meat.

Or you can mix olive oil and vinegar in a sealable plastic bag, stud meat with garlic, and let the roast marinate overnight for more flavor.

Just before cooking drain off marinade, combine black pepper, garlic, and coarse salt with rosemary and thyme and rub the meat with the blend.

Roast in hot bbq, turning every 15-20 minutes, until the internal temperature reaches 160-degrees, for 20 minutes per pound. Remove from grill, cover with aluminum foil and let the meat rest for at least 10 minutes, transfer to a carving board, slice and serve with cherry salsa.





Cherry Salsa

- 1/2 cup chopped onion
- 1/2 cup chopped bell pepper
- 1/2 cup chopped green chilies
- 1/2 cup dried cherries
- 1/2 cup cherry jam
- 1/2 cup Cattlemen's Authentic Smoke House bbq sauce
- 1 1/2 tablespoons vinegar
- 1 1/2 tablespoons chopped cilantro

To make cherry salsa, combine onion, bell pepper, cherries, bbq sauce, jam, vinegar and cilantro. Mix well. Cover and chill several hours or overnight.

