Zesty Herb Pork Tenderloin with Corn & Tomato Salad

Servings: 3-4

Tenderloin:
1/2 package McCormick Grill Mates Zesty Herb seasoning
1/8 cup water
1 ½ Tbsp white wine vinegar
1 ½ Tbsp olive oil
1 pork tenderloin (1-1 ½ lbs)
Corn and Tomato Salad:
2 ears of corn, cooked and kernels removed
1/2 pint grape tomatoes
1 jalapeno, seeded and chopped
2 green onions, thinly sliced
1 Tbsp olive oil
1 Tbsp lime juice
¼ tsp salt
¼ tsp pepper

Preparation

1) Mix Grill Mates seasoning, water, vinegar and oil in small bowl. Place meat in large resealable plastic bag or glass dish. Add marinade; turn to coat well. Refrigerate 15 minutes or longer for extra flavor. Remove meat from marinade. Discard any remaining marinade.
2) When ready to grill, pre-heat the grill to a medium high heat. Place tenderloin on hot grill. Sear 2 minutes, then turn 1/4 (quarter) turn. Repeat every 2 minutes until all sides are browned. Once all sides are seared, turn heat to low, close grill lid or cover with foil and cook until meat thermometer reads 145° F in the thickest part of the tenderloin (about 10-15 minutes depending on your grill). Let tenderloin rest for about 15 minutes before slicing.
3) In a large bowl, combine corn kernels, tomatoes, scallions, jalapeno, oil, lime juice, salt and pepper. Serve as a side to tenderloin.