

Zesty Herb Pork Tenderloin

Servings: 6-8

From Alison's Kitchen and Woman's Day July 2012

Ingredients

1 package McCormick Grill Mates Zesty Herb seasoning
1/8 cup water
1 1/2 tablespoons white vinegar
1 1/2 tablespoons olive oil
1 pork tenderloin

Preparation

- 1) Mix Grill Mates seasoning, water, vinegar and oil in small bowl. Reserve 1 tablespoons marinade for basting. Place meat in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well.
- 2) Refrigerate 15 minutes or longer for extra flavor. Remove meat from marinade. Discard any remaining marinade.
- 3) 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.
- 4) 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).
- 5) Let tenderloin rest for about 15 minutes before slicing.

Oven method: Preheat oven to 350 degrees. In a hot skillet over medium-high heat, sear each side of tenderloin for 2-3 minutes. Place in the oven and cook for 30-40 minutes or until the meat has reached 160 degrees. Let rest for at least 5 minutes before slicing.

Rosemary Roasted Sweet Potatoes

Servings: 2

From Smithfield Menu Planner

Ingredients

1 lb sweet potatoes, peeled, cut into 1-inch cubes
1 Tbsp olive oil
1/4 tsp salt
1/4 tsp pepper
1 tsp dried rosemary

Preparation

- 1) Preheat oven to 375 degrees. Arrange sweet potatoes on baking sheet lined with foil.
- 2) Drizzle with olive oil and sprinkle with salt and pepper. Toss to coat and spread in single layer.

3) Place baking sheet on center rack and roast until potatoes are tender, stirring every 10 minutes, about 30 minutes. Transfer potatoes to a shallow bowl, sprinkle with rosemary and toss to coat.