

Grilled Pork Tenderloin



Ingredients:

- 2 Large Pork Tenderloins
- 2 medium yellow onions chopped fine
- 1 cup Soya Sauce
- $\frac{1}{3}$ cup Olive Oil
- 1 tbsp cumin
- 1 tsp black pepper
- $\frac{1}{2}$ tsp ground coriander
- $\frac{1}{2}$ tsp curry powder
- $\frac{1}{4}$ tsp cayenne, or more. *I use crushed chiles.*

Directions:

1. Place ingredients in a baking dish and marinate at least 1 hour in fridge.
2. Start grill and heat to medium high
3. Grill diagonally 5 minute turns, basting generously each turn except the last one.
4. Discard remaining marinade.
5. Total grill time approximately 20 minutes, let stand 5 minutes before slicing & serving.

Grill Note: Onions make a mess in the grill if you're doing it right. Love the burn! After the grill has cooled, empty the collector & drip tray and give it a good burn. Even better, leave it dirty, and do some smokin'. You will still need to clean out the onion that falls through, but at least you get some more of the burnt onion smoke.