

Chef Marvin's Caribbean Grill Pork Tenderloin with Pineapple Rum Chutney on Corn Bread Rounds

1 pork tenderloin
canola oil
3 lemons (juice)
2 limes (juice)
¼ cup rum
2 garlic cloves (minced)
½ tsp nutmeg
½ cup light brown sugar

Chutney

½ yellow onion (small dice)
1 inch piece fresh ginger (minced)
1 ½ cup light brown sugar
1 fresh pineapple (medium dice)
1 fresh lemon (juice)
salt
black pepper to taste
corn bread muffins (split in half)



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Chutney Preparation

Place a couple tablespoons of canola oil in a medium sauce pot over moderate heat. Add the onions and cook for 2 to 3 minutes. Add ginger and cook for an additional 2 to 3 minutes. Add sugar and allow to dissolve. Add lemon juice.

Lower the heat and cook for 20 minutes or until the liquid has completely reduced and the product becomes thick.

Preheat grill. In a medium size bowl mix together ¼ cup canola oil, lemon and lime juice, rum, garlic, nutmeg and brown sugar. Pour over pork. Make sure pork is submerged in marinade. Place in refrigerator and allow to marinate for a few hours.

Place pork tenderloin on the grill. Cook for a few minutes on all sides. Remove the pork from the grill and place on a plate off to the side to allow the pork to rest (off the grill and away from the heat) for at 5 to 7 minutes. Place pork back on the grill and cook for an additional couple of minutes on all sides. Remove and slice into ¼ in medallions. Place on corn bread and serve with a little chutney.

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