

Recipe- Grilled Pork Tenderloin Escabeche

based on a recipe in the New York Times

Ingredients (2-3 servings)

Pork tenderloin (see note)	abt. 1 lb	Marjoram, fresh*	3 sprigs
Red Wine Vinegar	1/4 cup	Onion, sliced	1 Med
Red wine, dry	1/2 cup	Garlic, peeled and lightly crushed	1 Lg clove
Water	1/2 cup	Sugar	1 1/2 tsp
Bay leaf, fresh if possible	1	Salt & pepper	to taste
Thyme, fresh*	3 sprigs		

* if unavailable, use about 1/4 tsp dried

Note: Pork tenderloins are often sold in a 1 1/2 - 3 lb package; these almost always contain 2 tenderloins wrapped together, but it is hard to see this through the packaging. This recipe uses just a single tenderloin. To begin, separate the two tenderloins and reserve one for another use.

Method:

Preheat the grill (you can also do this in a broiler- preheat it first).

Season the tenderloin with salt and pepper.

Place the seasoned loin on the grill (or on a rack in a roasting pan in the broiler) and cook, turning to cook all sides evenly, until the internal temperature is barely 145°F. Meanwhile, combine all the other ingredients in a non-reactive saucepan and heat to simmering, stirring to dissolve the sugar and continue to cook until onion has softened. Remove the pork and place in a non-reactive dish; pour the hot marinade over the pork. Cover with foil and allow the pork to rest 2 or more hours. It can be sliced and served with the marinade, or refrigerated for serving later. It tastes best at room temperature on a warm day.