

GRILLED PORK TENDERLOIN

1-1/2 to 2 lbs. pork tenderloin
5 t. chili powder
1-1/2 t. oregano
3/4 t. cumin
2 garlic cloves
1 T. oil

Mix spices with oil and rub into tenderloins. Refrigerate 2 to 24 hours. Grill 15 to 20 minutes or until internal temperature of 155 to 160 degrees is reached. Slice and serve. I like this with the Dijon cream sauce.

From: Donna Kummer
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