



Grilled Pork Tenderloin with Balsamic Caramelized Pears

Brine

- 1 ½ quarts of water
- 5 TBL kosher salt
- 2 TBL White Sugar
- 1 TBL Ground Allspice
- 10 Juniper Berries
- 1 TBL Ground Black Pepper
- 1 Pork Tenderloin

Marinade

- ½ Cup Olive Oil
- 4 cloves minced Garlic
- 1 TBL Minced Fresh Rosemary

For Balsamic Caramelized Pears

- 1/2 Cup Balsamic Vinegar
- 1 TBL Butter
- 1TBL Olive Oil
- 2 Sweet Onions cut into 8 wedges
- 2 pears, cored and cut into 8 wedges
- 1 tsp Salt

- 1) In a large bowl, mix all brine ingredients together (and pork) and let sit in refrigerator overnight. Drain and discard the brine. Pat dry the pork
- 2) In a shallow dish mix the marinade ingredients and turn to coat. Cover with plastic and place in refrigerator for up to 2 hours.
- 3) Pour the balsamic vinegar into a small sauce pan. Bring to a boil, and cook until it is reduced by ½ about 10 minutes. Let cool. Should have consistency of sryup.
- 4) Melt butter with Olive Oil in a large skillet over medium high heat. Add the onions and pears. Quickly brown to keep the pear wedges in tact (onions will fall apart) Reduce heat to low and cook for about 7 minutes, or until tender. Stir in the vinegar and salt. This can be made several hours before cooking the pork.
- 5) Preheat the grill for a medium high heat and oil grill
- 6) Cook on Grill for about 15 minutes. Internal temperature should reach about 145. Pull off grill and cover with foil to let rest for 5 minutes.
- 7) Heat up pears, onions, and vinegar and pour over sliced pork.