



## Paula's Cherry Balsamic Pork Tenderloin

Grill or roast this juicy pork tenderloin to perfection. Coated in a sweet n' tangy cherry balsamic marinade, which doubles as a delicious sauce!

### Ingredients

- 1 ½ cups fresh, or frozen and thawed cherries, halved and pitted
- ¼ cup balsamic vinegar
- ¼ cup extra-virgin olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 2 teaspoons fresh thyme, plus a few sprigs for garnish
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 2 garlic cloves, peeled
- 2 pork tenderloins, about 1 pound each

### Instructions:

- Combine the first 9 ingredients in a high-powered blender or food processor. Blend mixture until smooth and pureed, about 45 seconds.
- Makes about 1 ¾ cups. Reserve ¾ cup of marinade to pass separately when serving.
- Trim pork tenderloins of any excess fat or silver skin. Place pork in a resealable plastic bag.
- Pour remaining marinade over the tenderloins. Seal bag and make sure all the meat is coated.
- Marinate at least 30 minutes at room temperature or chill up to 24 hours. Remove pork from the refrigerator 30-45 minutes before grilling or roasting.
- Prepare grill\* on medium-high heat.



- Remove the tenderloins from the bag and place in the center of the grill. Discard the bag with marinade.
- Cover and cook for 12-15 minutes, turning every 4-5 minutes, until the tenderloin reaches an internal temperature of 140-145 degrees F using an instant-read thermometer.
- Let pork rest 10 minutes before slicing. Serve with reserved marinade. Enjoy!

**Notes:**

- \*You can also roast the tenderloins on a large, rimmed baking sheet in a 400-degree F oven for about 30 minutes.