

Grilled Pork Tenderloin

Pork tenderloin is a great cut of meat for beginner cooks. It's relatively affordable, takes on rubs and marinades beautifully, and is generally pretty easy to cook. Round out the meal with some grilled vegetables like asparagus or zucchini to create a dynamite summer dinner.

Ingredients:

Zest of 1 lemon
2 tbsp. packed brown sugar
2 tsp. smoked paprika
1 tsp. ground cumin
1 tsp. kosher salt
2 tbsp. extra-virgin olive oil
1 1/2 lb. pork tenderloin

HERB SAUCE

2 scallions, white and pale green parts only, thinly sliced
1/2 c. fresh parsley, finely chopped
1/4 c. extra-virgin olive oil
2 cloves garlic, minced
3 tbsp. red wine vinegar
2 tbsp. fresh oregano leaves
1/2 tsp. crushed red pepper flakes
Kosher salt
Freshly ground black pepper

Directions:

In a small bowl, whisk lemon zest, brown sugar, paprika, cumin, and salt. Stir in oil to create a paste. Spread paste all over pork.

Prepare a grill for medium-high heat; preheat 5 minutes, or heat a grill pan over medium-high heat. Grill pork, turning occasionally with tongs, until charred and an instant-read thermometer inserted into thickest part registers 145°, about 20 minutes. (For larger tenderloins, bake in a 400° oven until desired temperature is reached, 15 to 25 minutes more.) Let rest 10 minutes.

HERB SAUCE

In a medium bowl, stir scallions, parsley, oil, garlic, vinegar, oregano, and red pepper; season with salt and black pepper.

Slice pork and arrange on a platter. Spoon herb sauce over top to serve.

