

GRILLED PORK TENDERLOIN WITH STRAWBERRY CHIPOTLE JAM



EMILY G'S™
JAM OF LOVE

1 jar **Emily G's Strawberry Chipotle Jam**
zest and juice from 1 lime
2 garlic cloves; minced
1 T red wine vinegar
1 T worcestershire sauce
2 pork tenderloins

Mix the first five ingredients together; reserve half of mixture. Pour the other half into a zip lock with the pork tenderloins. Marinate 2-4 hours.

Preheat grill to medium. Remove tenderloins from marinade, shaking off excess. Season tenderloins with salt and pepper. Grill 15-20 minutes until the internal temperature reaches 155 °F. Allow tenderloins to rest for 5 minutes before slicing into 1/2" pieces. Arrange on a platter and drizzle with reserved sauce.