



## Barbecued Blackberry Pork Tenderloin Steaks

### Description



These marinated Pork Tenderloin Steaks with The Olive Tap's Blackberry Riserva Balsamic Vinegar will have your grill fired up with your guests craving more!

### Ingredients:

- 2 pork tenderloins (sliced into 1? steaks)
- 1 C. The Olive Tap's [Blackberry Riserva Balsamic Vinegar](#)
- 1 medium red onion
- 2-3 cloves of garlic

- 1 T. The Olive Tap's [Spicy Zest Olive Oil](#) or [Sorrento Lemon Fused Olive Oil](#) or [Sorrento Orange Fused Olive Oil](#)
- 1/4 C. thinly sliced fresh scallions or green onions
- 1 t. Fresh cracked black pepper

### **Directions:**

### **Preparation:**

1. Peel onion and cut into quarters.
2. Mince garlic (fine) and set aside.
3. Thinly sliced scallions or green onions and set aside.

### **For the Marinade:**

1. Place pork tenderloin steaks and red onion in a large resealable bag. Add 1 C. of Blackberry Riserva Balsamic Vinegar and fresh cracked black pepper. Seal the bag and toss to coat the steaks.
2. Place in refrigerator for 2 to 4 hours.
3. Approximately 20 minutes prior to grilling, remove from refrigerator to allow tenderloin steaks to come up to room temperature.

### **For the Sauce:**

1. Remove pork tenderloin steaks and red onions from the resealable bag (saving the marinade in the bag) and place on a shallow pan to await grilling. Be sure to reseal the bag to save the marinade, set aside.
2. Add Olive Oil to a small saucepan with the minced garlic and cook on low heat until tender, approximately two minutes. Add reserved marinade and simmer on medium-high heat (until a slight boil) for about 10 minutes or until reduced to a syrupy consistency. Since the vinegar was used as a marinade for raw meat, it is important the sauce is cooked thoroughly! If the sauce gets too thick while cooking, you can add more vinegar to thin it back down.

### **For the Grilling:**

1. While sauce is simmering, place pork tenderloin steaks and red onions on the pre-heated grill. If available, place the onions on a small grilling grate so they do not fall into the grill, stirring frequently.
2. Cook tenderloins on medium-high for 3-4 minutes per side. Remove steaks when reached 150-155, just shy of the desired 160 degrees for pork.
3. Remove steaks and onions from grill and place on a serving platter. Let rest for at least 5 minutes prior to

serving.

4. Top with steaks with sauce and green onions for serving. Serve with Quinoa, Wild Rice or Couscous.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/barbecued-blackberry-ginger-pork-tenderloin-steaks/>

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