

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 1/3 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:

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

Marinade:

1. Place pork tenderloin steaks and red onion in a large resealable bag. Add 1 cup 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.

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.

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.

Date

09/19/2024