



servings: 6–8 | **prep time:** 24 hours | **cook time:** 5 hours | **cut:** pork tenderloin | **method:** grilling

grilled spiced pork tenderloins with apple onion jam

The delicious combination of Apple Onion Jam, Caraway Rub and pork brine gives this dish a new level of flavor.

PORK BRINE:

1 quart + 1 cup apple juice
 ½ cup kosher salt
 ¼ cup + 2 tablespoons light brown sugar
 2 tablespoons coriander seeds
 4 small bay leaves
 1 tablespoon + 1 teaspoon whole black peppercorns
 2 teaspoons black mustard seeds
 ½ teaspoon crushed red pepper flakes

APPLE ONION JAM:

1 tablespoon canola oil
 2 ½ cups finely diced yellow onions (about 2 medium onions)
 3 cups tart apples, peeled and finely diced (about 2 large apples)
 3 tablespoons sugar
 2 teaspoons salt
 2 tablespoons apple cider vinegar
 5 each sprigs thyme
 2 teaspoons mustard seeds

CARAWAY RUB:

3 tablespoons kosher salt
 1 tablespoon freshly ground pepper
 1 teaspoon crushed red pepper
 1 tablespoon freshly ground caraway
 1 teaspoon granulated garlic
 ½ teaspoon granulated onion

PORK LOINS:

1 ½ quarts **Pork Loin Brine** (see recipe)
 2 (1 ½ pound) *Chairman's Reserve*® Pork tenderloin
 1 tablespoon unsalted butter, softened
 3 tablespoons + 1 teaspoon Caraway Rub (see recipe), divided
 2 cups Apple Onion Jam (see recipe)

DIRECTIONS:

- For Pork Brine:** In a large pot or lidded container, whisk apple juice, salt and brown sugar until dissolved.
- Stir in the remaining ingredients and refrigerate 24 hours before using.
- For Apple Onion Jam:** In a 3-quart, heavy-bottomed saucepan over medium heat add oil and onions.
- Sauté the onions until they begin to caramelize (about 7 minutes).
- Add all the remaining ingredients, cover, and reduce the heat to low.
- Cook 15 minutes, or until the apples are tender and mash easily with a fork.
- Remove from the heat, uncover, and let the jam cool completely to room temperature. Refrigerate in an airtight container until ready to use.
- For Caraway Rub:** In a medium bowl, mix all ingredients together thoroughly. Store.
- For Pork Loins:** Brine pork loins: Strain the brine and discard the solids. Place the pork loins in a lidded container and pour enough strained brine over to cover. Refrigerate 4 hours.
- Combine the butter and 1 teaspoon Caraway Rub in a bowl.
- Remove the loin from brine and pat dry with paper towels. Discard the brine.
- Microwave the butter mixture for 30 seconds to melt and brush it on all sides of loin.
- Dust the loin on all sides with 3 tablespoons Caraway Rub. Let the tenderloin sit 30 minutes at room temperature before cooking.
- Heat a grill to 400°F using a 2-Zone setup. Place the seasoned pork loins on the hot side of the grill and cook 10 minutes, turning the loin frequently to evenly brown all sides.
- Move the loins to cool side of grill, and continue to cook 10 minutes, or until a meat thermometer placed in the thickest part of the loins read a temperature of 140°F.
- Remove the loin from the heat and let it rest 10 minutes.
- Slice and serve warm with warmed Apple Onion Jam.

servings: ½ | **calories:** 260 | **total fat:** 8g | **sodium:** 1130mg | **total carbohydrate:** 10g | **protein:** 36g