

Recipe for Grilled Pork Tenderloin with Pluot Sauce

This takes a bit of coordination but hardly any effort. If you're clever, you'll make the sauce earlier in the day and re-warm it just before serving. If you don't have pluots, who's to say you couldn't try it with mushy plums? Not me.

Serves 4

3 pluots, pitted, halved, cut into a few rough chunks
3 tablespoons balsamic vinegar (the cheap stuff's fine)
1 tablespoon honey
kosher salt & pepper
1-1/4 pound pork tenderloin, trimmed of visible fat
a little olive oil

Preheat the grill over medium high heat. Meanwhile, prepare the sauce. Puree the pluot chunks in the food processor (skin and all) until liquified. You'll have a good cup of liquid.

Scrape into a small saucepan with the balsamic, honey, and a good dose of salt and pepper to season. Place over medium-high heat and bring to a hard simmer.

Reduce the heat slightly and simmer, stirring frequently to prevent burning, until reduced to 1/2 cup, about 20 to 25 minutes. Remove from heat and set 1-1/2 tablespoons aside for basting.

Rub the tenderloin with a little olive oil, 1/2 teaspoon salt and 1/8 teaspoon pepper. Sear quickly on all sides directly over the grill flames, then turn off half the burners/flames, and move the pork to the cool half. Close the lid and grill until a thermometer registers 145 degrees in the center of the meat, about 20 to 25 minutes.

Baste with the reserved pluot sauce and grill an additional minute or two only. Remove from grill.

Let rest, tented with foil, for 5 minutes. Slice, nap with sauce, and serve.