



Sweet 'n Spicy Southern Pork Tenderloin

With Tri-Bacon Beans and Georgia Sweet Peach Salsa

Pork Spice Rub and Tenderloin:

1 teaspoon (each) ground paprika, chili powder, dried oregano

1/2 teaspoon (each) ground cumin, salt

1/4 teaspoon (each) ground black pepper, garlic powder

1 (1 lb.) pork tenderloin, trimmed, remove silverskin

Garnish: softened red onion slices; lime wedges as desired

Directions:

Combine all the spicy rub ingredients in small bowl; set aside about 1 teaspoon.

Massage the remaining spice rub into the pork tenderloin.

Set garnish aside for plating.

Georgia Spicy Peach Basting Sauce

1 fresh Georgia large peach, pitted, peeled, cut into chunks

1/2 cup white grape juice

1 Tablespoon fresh lime juice

1 garlic clove, chopped

1/2 teaspoon salt

1 small jalapeno pepper, seeded, chopped
1 Tablespoon avocado oil

Directions:

Place peach slices into food processor; process to puree. Add white grape juice, lime juice, garlic, salt, and jalapeno pepper; process until smooth. Remove; set aside 1/4 cup. Stir avocado oil into remaining sauce to create the basting sauce; set aside.

Georgia Sweet Peach Salsa

2 fresh Georgia peaches, pitted, peeled, diced
1/2 cup fresh cilantro, chopped

Directions:

In a small bowl, combine peaches and 2 Tablespoons reserved spicy peach sauce. Stir in cilantro; chill in refrigerator up to 1 hour.

Tri Bacon Mixed Beans

2 strips bacon
1/2 cup chopped onion
1/4 cup chopped green peppers
1 (15 oz.) can Tri-Bean Blend
1 jalapeno pepper or small hot chili, seeded, chopped, optional
Reserved teaspoon seasoning
Reserved peach sauce
2 to 4 Tablespoons chicken broth or water, as needed

Directions:

Cook bacon in 10-inch skillet over medium high heat until crisp; remove to paper lined plate; set aside to cool; crumble bacon into pieces. Add onions and green peppers to skillet; sauté in bacon drippings until softened. Stir in drained beans, chopped hot peppers, reserved seasoning and 2 Tablespoons reserved peach sauce. Cook over medium heat until hot. If mixture is too thick, stir in chicken broth or water until desired consistency. Serve warm

Grilling Pork Tenderloin:

Prepare grill for indirect grilling (one side on high, the other on low.)
Grill pork for 12 minutes over high heat, turning and basting four times with basting sauce; garnish over low heat for 5 to 10 minutes or pork reaches 145 degrees interval temperature, turning and basting twice. Heat any remaining basting sauce to boiling for several minutes to serve over cooked pork.

To Serve: Let tenderloin rest for 5 minutes before slicing. Cut into medallions or thicker steak pieces. Drizzle with juices and hot basting sauce Place on serving plate; spoon hot beans on serving plate and chilled Peach Salsa. Garnish with softened red onion slices and lime wedges. Serves: 4

About the Recipe: Add a little hot spice and sweet Georgia peach sauce to lean pork tenderloin and grill until juicy and sizzling. Serve with bacon flavored mixed beans and chilled peach cilantro salsa. It's a summer celebration dinner!