

## **GRILLED PORK TENDERLOIN ON GRILLED POTATOES & RED ONIONS**

(Recipes adapted from *How to Cook Meat*, by Chris Schlesinger and John Willoughby, William Morrow & Company, 2000)

### **For the dressing:**

3/4 C olive oil	1/4 C balsamic vinegar
1 TBS celery seeds	1 tsp minced garlic
1 TBS crushed coriander seeds (or 1 1/2 tsp ground coriander)	
1 TBS sugar	2 TBS grainy mustard
1 tsp red pepper flakes + Kosher salt & freshly cracked black pepper (to taste)	

### **Main dish ingredients:**

3 10-12 oz pork tenderloins  
2 medium red onions, peeled & cut into rounds 1/2" thick  
10 small new potatoes (golf ball-size), boiled till easily pierced (about 15 minutes)  
2 TBS olive oil  
1 head of lettuce of your choice, washed, dried & torn into pieces

Preheat broiler or prepare coals for grilling. In small bowl, whisk dressing ingredients together well. (All meat is by nature wet on outside - if you want a good sear, you need to dry it first) Dry with paper towels & sprinkle generously with salt & pepper. Grill over hot part of fire, turning once or twice (about 12-15 minutes), long enough to develop a brown, crusty sear on outside. When tenderloins are well seared, move to cooler side of grill & cook, turning occasionally (10-12 minutes longer). To check for doneness: Cut 1/4" into thickest part of tenderloin - it should be slightly less done than you like. When done to your liking (we like pork tenderloin just pink in the middle, which corresponds to medium), remove from grill, cover loosely with foil & let rest 10 minutes before slicing.

4. When moving meat to cooler side of grill, brush onions & potatoes with olive oil + sprinkle with salt & pepper - place on hottest part of grill. Cook till golden brown (about 2-3 minutes/side for potatoes & 5-7 minutes/side for onions). Remove vegetables from grill & place in large bowl.

5. Add lettuce to potatoes & onions. Whisk dressing well & add to bowl (just enough to moisten) - toss gently. Place some salad on each plate. Cut loin into 1" thick slices, lay several atop each portion of salad & serve with corn on cob + thick slices of grilled bread. A fresh fruit crisp makes a good dessert.

Serves 4-5