

Pork Medallions with Mango Salsa (for 4)

SOURCE: Dierberg's Recipes (<http://www.dierbergs.com/recipes>)

1 pork tenderloin (about 1 1/2 lbs) 1 mango, peeled, seeded & chopped
1/2 red bell pepper 1/4 cup finely chopped red onion
2 TBS chopped fresh cilantro or parsley
1/2 teaspoon grated lime peel 2 tablespoons fresh lime juice
2 tablespoons olive oil 1/2 teaspoon Creole seasoning

Cut pork into 1 1/2-inch thick slices. With heel of hand, flatten to 1 inch thick - set aside.

In medium bowl, combine mango, bell pepper, onion & cilantro.

In small bowl, combine remaining ingredients. Toss half the lime mixture gently into mango mixture & set aside.

Place pork medallions on grid over medium-hot coals; baste with remaining lime mixture. Grill till pork reaches internal temperature of 155° F, about 5 minutes per side. Serve with mango salsa.