

GRILLED PORK TENDERLOIN WITH THAI-MARINADE

(adapted from Rachael Ray's Week in a Day)

1 pork tenderloin, butterflied, lightly pounded to even thickness

for marinade:

1 cup fresh cilantro leaves and tender stems

1/2 cup packed light brown sugar

1/4 cup honey

1/4 cup soy sauce

2 tablespoons fish sauce

2 cloves garlic

2 serrano chile peppers, seeded and chopped

2-inch piece fresh ginger, peeled and grated

1 stalk lemongrass, white part chopped

1 lime, sliced

for sweet and sour chili sauce:

1/3 cup superfine sugar

1-inch piece fresh ginger, peeled and thinly sliced

3 tablespoons rice vinegar

2 tablespoons chopped fresh cilantro

2 tablespoons chopped fresh mint

2 tablespoons Sriracha

1 tablespoon fish sauce

For the marinade: Combine the cilantro, brown sugar, honey, soy sauce, fish sauce, garlic, chile peppers, ginger and the white part of the lemongrass in a blender or food processor. Puree until smooth. It will be fairly thick.

Place the butterflied pork inside a plastic bag or a pyrex baking dish, and pour the marinade all over it, massaging the pork to coat well. Add the lime slices, close the bag or cover the dish with plastic film. Place in the fridge for 1 to 4 hours, the longer the better.

While the meat marinades, make the sweet and sour sauce. Combine 1/2 cup water, the sugar and ginger in a small pot. Bring to a simmer, stirring to dissolve the sugar, then cook gently for a couple of minutes to infuse the syrup with the ginger. Pour the syrup into a small bowl and let completely cool. Remove the ginger, then stir in the vinegar, cilantro, mint, Sriracha, fish sauce, chile pepper and lime juice.

Remove the meat from the fridge 30 minutes to 1 hour before cooking. Heat the grill on high. Right before grilling, brush off most of the marinade, and cook the meat to your liking (about 12 minutes total, flipping the meat halfway through the cooking time). Let it sit tented with aluminum foil for 10 minutes before slicing at an angle. Serve with the sauce alongside.