

BOURBON AND MOLASSES-GLAZED PORK TENDERLOIN

(adapted from [Ezra Pound Cake](#))

Two 1-pound pork tenderloins
1/4 cup strong black coffee, cold or room temperature
1/4 cup bourbon
3 tablespoons molasses
2 tablespoons balsamic vinegar
2 tablespoons olive oil
2 tablespoons fresh thyme
Sea salt and freshly ground black pepper

Rinse the tenderloins, pat them dry, and trim off the silver skin and any excess fat. Place them in a shallow container or large resealable bag. Set aside. In a small bowl, whisk together the coffee, bourbon, molasses, vinegar, olive oil, and thyme.

Pour the marinade over the pork, and turn to coat on all sides. Cover, and chill in the refrigerator for at least 2 hours or overnight. (Turn the pork a few times to evenly distribute the marinade.)

Light your grill. Remove the pork from the marinade, reserving the marinade, and season with salt and pepper. Grill the pork to your desired degree of doneness. I like to use the 7-6-5 method (seven minutes over a hot grill, brush with marinade, flip the meat and grill for 6 minutes on the other side, turn the grill off without opening the lid, and leave it inside for the final 5 minutes).

Remove the pork from the grill, and transfer to a cutting board. Cover loosely with foil, and let it rest for 5 to 10 minutes. Slice the meat into small medallions and serve.