

PORK ADOBADO

(adapted from Elly Says Opa)

1 Tbsp. grape seed oil
1 clove garlic, minced
1/3 cup ancho chile powder
2 Tbsp. cider vinegar
1 tsp. dried oregano, preferably Mexican
1/2 tsp. sugar
3/4 tsp. salt
3/4 cup water
1 pork tenderloin, around 1.25 lb, butterflied

In a small saucepan, heat the oil over medium heat. Add the garlic and saute until fragrant and golden, about 1 minute. Stir in the chile powder, vinegar, oregano, sugar, salt, and water. Simmer over medium-low heat, stirring occasionally, for 5-10 minutes until flavors are combined. Let cool to room temperature (or, if making ahead, refrigerate). Set aside about 1/4 of the marinade.

Place the remaining marinade and the pork tenderloin in a shallow bowl or re-sealable bag, making sure to coat the pork with the marinade. Marinate for several hours or overnight.

Sprinkle a little extra salt on the tenderloin. Grill to your desired degree of doneness, brushing with the reserved marinade half way through cooking. Allow to rest for 5-10 minutes before slicing.