

Balsamic Dijon Pork Tenderloin with Grilled Peaches



Ingredients

Pork:

- 1 Tbsp / 15 mL EACH balsamic vinegar and Dijon mustard
- 2 cloves garlic, minced
- $\frac{1}{4}$ tsp / 1 mL EACH salt and ground black pepper
- 2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH

Grilled Peaches:

- 3 peaches, halved and pitted
- 1 lemon, juiced
- $\frac{1}{2}$ cup / 125 mL balsamic vinegar
- $\frac{1}{4}$ cup / 50 mL lightly packed brown sugar
- $\frac{1}{4}$ tsp / 1 mL ground black pepper

Directions

For the pork:

1. In small bowl, combine vinegar, mustard, garlic, salt and pepper. Brush mixture over all sides of tenderloin. Let stand 30 minutes.
2. Preheat barbecue on high; reduce heat to medium. Grill tenderloins on a lightly oiled grill grate for 20-25 minutes or until instant-read thermometer registers 155°F. Turn once or twice.
3. Remove tenderloins from grill onto a clean plate. Tent loosely with foil and let tenderloins rest 5 minutes before slicing.
4. Serve with Grilled Peaches.

For the grilled peaches:

1. Drizzle peaches with 2 tsp lemon juice. Cover with plastic wrap and set aside.

2. In small saucepan, combine remaining lemon juice, vinegar, brown sugar and pepper. Bring mixture to a boil over medium-high heat. Cook until reduced by about half, stirring occasionally.
3. Place peach slices cut side down on hot, lightly oiled grill grates. Grill for 2-3 minutes or until flesh is caramelized.
4. Turn peaches over and baste cut sides with vinegar mixture. Continue to grill until softened, another 2-3 minutes.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 25
- **Number of Servings:** 6