

## **Amazing BBQ Pork**

Valee, 2012

Yields: two servings

Marinade:

- ¼ cup vegetable oil
- 2 cloves of garlic, peeled and crushed
- ½ tsp Smoked paprika
- ¼ tsp ground cumin
- ¼ tsp crushed coriander
- ½ tsp ground black pepper
- 1 tblsp lemon juice
- 1 tblsp white balsamic vinegar

Pork:

Remove any connective tissue and cut the pork tenderloin in half length-wise. Pound it until it is ~ ½ in. thick.

Marinate for at least 1 hour.

Rice:

In a saucepan add, ½ cup diced onion and ¼ cup butter. Simmer until transparent.

Add 1 large clove of crushed garlic add ½ cup white rice and stir for 2 mins.

Mix 1 tblsp beef Bovril w/ 1 cup of hot water and add to rice mixture. Stir and cover and bring to boil and simmer for 20 min. Let sit for at least 5 mins.

Cut fresh whole pineapple into 1/12ths and add to rice, add 2 tblsp shredded sharp cheese.

Grill pork at 450 deg F for 1 or 2 mins, turn 30 degrees and repeat. Flip for another 2 mins and remove from BBQ.

Enjoy!