

## CUBAN PORK TENDERLOIN

Our friend Tina introduced us to this dish, and boy is it good! Dogs like it too, because her dog ate an entire tenderloin in 2.5 seconds while nobody was watching. A wonderful side dish to go with this is Black Beans and Rice.

1 2/3 to 2 pounds Pork Tenderloin (this will generally be 2 pieces of meat)  
1 small Onion, minced  
5 cloves Garlic, finely chopped  
1 Limes, zested  
1/2 Orange, zested  
1 teaspoon Salt  
1 teaspoon Pepper  
1 teaspoon Oregano  
1 cup Red Table Wine (2 cups if you like to sip while you cook)  
Extra Virgin Olive Oil for drizzling

Combine all seasonings in mixing bowl. If you don't have a zester, use the finest grater that you have. Just grate the colored surface. The white part just underneath has a tendency to be bitter.

Rinse and dry the tenderloins and drizzle lightly with olive oil. Pack the seasoning mixture on to the tenderloins and place them in a large zip lock baggie. Remove as much air as you can, seal it up, and put it in the refrigerator, preferably for about 4 hours, but even 30 minutes will do.

Pre heat your oven to 425 degrees.

Heat a large oven safe skillet over medium high heat and add a drizzle of olive oil. Sear tenderloins (along with the onion/spice mixture) on each side for about 1 minute over high heat. Place skillet and tenderloins in oven and roast 20 to 25 minutes, to an internal temp of 155 degrees.

If you don't have an oven safe skillet or don't want to sear it, simply bake the tenderloin for 40 - 50 minutes to an internal temperature of 155 degrees.

Remove skillet and meat from the oven and put the meat on a plate, lightly covered with foil. Don't forget your skillet is still hot! Don't grab the handle with your bare hand like I did!!! Place skillet on a burner at medium high heat, and add 1 cup of red wine. Bring to a boil, and reduce it by half, scraping the bits off the bottom of the pan. This is called deglazing. Strain the sauce into a small bowl. Slice the tenderloin, pour the wine sauce on top, and serve immediately.

This recipe contains more Z's than any other 3 recipes combined! 11 of them!