

---

## Grilled Pork Tenderloin with Guava Glaze and Orange-Jalapeno Sauce

\*Paired with Greg Norman Estates Paso Robles Cabernet Sauvignon

---

### Serves 4

2 pork tenderloins, about 1 1/2 lbs each

Vegetable oil

Salt and freshly ground pepper

#### Guava Glaze:

3/4 cup guava jelly

2 Tbsp Dijon mustard

3 Tbsp orange juice

Salt and black pepper to taste

#### Orange-Jalapeno Sauce:

1/4 c. fresh lime juice

2 cups freshly squeezed orange juice

2 cloves garlic, finely chopped

1/4 jalapeno, seeds removed and finely chopped (NOTE- if you want more heat, leave seeds in)

1/2 small red onion

1 1/2 tsp ground cumin

1 tsp agave or honey



Heat grill to high. Brush pork with oil and season with salt and pepper. Grill for 3-4 minutes. Turn the tenderloins and brush with guava glaze and cook another 4-5 minutes, brushing with glaze every few minutes. Remove from the grill, brush with more of the glaze and let rest for 10 minutes. Slice into 1/2-in thick slices and drizzle with the sauce.

#### Guava Glaze:

Whisk ingredients together in a small bowl and set aside.

#### Orange-Jalapeno Sauce:

In a small saucepan, combine citrus juice, onion, garlic, jalapeno and cumin. Cook over medium high heat until reduced by half. Season with salt and pepper. Strain and set side aside until ready to serve.

Serve over Coconut Rice with finely chopped fresh mint leaves sprinkled on top.



<https://gregnormanestateswine.com/recipes>