

# Lula

## Pork Tenderloin with Chimichurri

**Prep time: 10 minutes + 30 minute marinade**

**Cook time: 8-10 minutes**

**Serves: 4**

**Pairs well with: 2017 Fashauer Vineyard Zinfandel**

### **Ingredients:**

#### **Chimichurri:**

6 garlic cloves, minced  
1/4 cup apple cider vinegar  
1/2 cup finely chopped Italian parsley  
1/2 cup finely chopped oregano  
3 limes, juiced  
1 cup extra-virgin olive oil  
1 teaspoon kosher salt  
1 teaspoon ground black pepper

#### **Pork Tenderloin:**

1/2 cup brown sugar  
2 tablespoons smoked paprika  
2 teaspoons cumin  
1 teaspoon garlic powder  
1 teaspoon onion powder  
2 teaspoons dried thyme  
2 teaspoons kosher salt  
1 teaspoon ground black pepper  
2 pork tenderloins, trimmed



### **Directions:**

**Chimichurri:** Combine garlic, vinegar, parsley, oregano and lime juice in a bowl. Whisk in olive oil and season with salt and pepper. Mix well and set aside at room temperature to allow the flavors to marry.

**Pork Tenderloin:** Combine brown sugar through black pepper to create a dry rub. Generously apply rub to tenderloins and let stand for 30 minutes.

Preheat a gas grill to high. Place tenderloin on hottest part of the grill to sear, 4 minutes per side to give it a nice char. Remove from grill and let rest for at least 15 minutes. Slice and serve with chimichurri sauce.