



JerK Pork with a Trio of Gunther Salsas

Yield - 4 servings

Ingredients:

- 2-3 ounces - Jerk Seasoning
- 2 ounces - Lime Mango Salsa
- 2 ounces - Peach Salsa
- 2 ounces - Tomatillo, Salsa Verde



Method:

1. Preheat oven to 400 degrees
2. While oven is heating, trim pork tenderloin of all fat and silver skin
3. Place trimmed tenderloin in a zip lock bag and add jerk seasoning, shake bag well so the meat is evenly coated with the seasoning
4. Place pork on a cooking rack and place that on top of a sheet tray and put in the 400 degree
5. Cook for 5 1/2 to 6 minutes per pound or until internal temperature reaches 140-145 degrees
6. Remove from oven and let rest for 5 minutes, then slice into 1/4 to 1/2 inch pieces
7. Place 1/2 ounce of each of the three salsas on a plate and top with one slice of pork for each salsa (see picture)

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