

Grilled Pork with Peach Salsa

Ingredients:

- 1 -1/2 lb Pork Tenderloin
- 1/2 cup Frozen pineapple juice concentrate, thawed
- 1/4 cup Fresh lime juice
- 1/4 cup Minced green onion
- 1 tbsp. Wine Country Kitchens California Extra Virgin Olive Oil
- 2 cups Wine Country Kitchens Peach Salsa

Rinse pork and pat dry; place in a large re-sealable plastic bag.

Add pineapple juice concentrate, lime juice, green onion and Wine Country Kitchens California Extra Virgin Olive Oil to bag, turning several times to coat meat.

Refrigerate several hours or overnight. Grill meat over medium-low heat for 35 to 45 minutes, turning and basting with marinade until pork is cooked to an internal temperature of 145 F.

Cut meat into 1/4-inch thick slices and serve with Wine Country Kitchens Peach Salsa.

