

Angry Pork Tenderloin

4 ea Chipotle chilies, dried
12 Cloves garlic
3 ea Shallot - peeled
1 Tbl Ground allspice
5 ea Cloves
1/2 C Malt vinegar
1/2 C Orange juice
1/4 C Lime juice
1/4 C Brown sugar
1 tsp Fresh ground black pepper
1 1/2 C Olive oil
2 ea Pork tenderloin

If using dried Chiptotle, cover with hot water and allow to sit for 15 minutes to soften. Remove the stems.

Place all ingredients except the olive oil and the tenderloins in a blender or food processor and puree, slowly drizzling in the oil. Marinate the meat in this mixture for at least an hour.

Grill the tenderloins over medium-high heat or bake in a 400F oven for about 8 minutes, turning every 2 minutes. Slice the tenderloins into half inch pieces and serve with black beans, reice, salsa and tortillas.
