



grilled moroccan spiced pork tenderloin

ingredients

1 1/2 tablespoons ground coriander
1 1/2 tablespoons ground cumin
1 1/2 tablespoons ground chile powder, preferably ancho
2 tablespoons light brown sugar
1 1/2 teaspoons Kosher salt (Diamond crystal)
1/2 teaspoon ground cinnamon
1/2 teaspoon ground caraway
1/2 teaspoon ground black pepper
1/2 cup extra-virgin olive oil
2 pork tenderloins, about 1 1/4 pounds each, butterflied
and lightly pounded to 1/2-inch thickness
Grilled naan, grilled haloumi and plain yogurt for serving
a wooden spoon



in a small bowl, combine the coriander, cumin, chile powder, brown sugar, salt, cinnamon, caraway, black pepper and oil, pressing out any lumps of sugar. on a baking sheet, rub the mixture all over the pork and let sit, covered at room temperature for 1 hour or refrigerate for 4 hours or up to overnight. return to room temperature.

light a grill and oil the grates. grill the pork over moderately high heat, turning occasionally, until lightly charred and an instant read thermometer inserted into the thickest part registers 135°, about 9 minutes. transfer to a cutting board and let sit for 10 minutes, loosely tented with foil before cutting into thick slices. serve with warm grilled naan, haloumi and yogurt.

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