PORK TENDERLOIN WITH CHERRY SALSA

The sweet and sour of the cherry salsa come together as you grill (or bake) the pork. For an even quicker meal, make and sauce and marinate the meat the day before. I like to sear the pork in a skillet of butter before grilling or baking. It seems to lock in the juices of the tenderloin.

Ingredients

•1 cup coarsely chopped fresh cilantro, divided

•1/2 cup minced shallots, divided

•6 tablespoons fresh lime juice, divided

•1/4 cup vegetable oil

•2 pork tenderloins, about 2 1/2 pounds total

•1/2 pound fresh cherries, stemmed, pitted,halved

•1 fresh Fresno chile, red jalapeño, or Holland chile, thinly sliced crosswise

•1 tablespoon. extra-virgin olive oil

•Kosher salt and freshly ground black pepper

Preparation

Prepare a grill to medium-high heat. Combine 1/2 cup cilantro, 1/4 cup minced shallots, 4 tablespoons lime juice, and vegetable oil in a resealable plastic bag. Add pork; seal bag and turn to coat. Marinate at room temperature for 15 minutes, turning occasionally.

Meanwhile, combine remaining 1/2 cup cilantro, 1/4 cup shallots, 2 tablespoons lime juice, cherries, chile, and olive oil in a medium bowl. Season salsa lightly with salt and pepper and set aside to let flavors to meld.

Remove tenderloins from marinade and season generously with salt and pepper.

Grill tenderloins, turning frequently, until a thermometer inserted into meat registers 145°F, about 15 minutes. Let rest 10 minutes. Cut into thin slices and serve with salsa.