



# Grilled Pork Tenderloin

## Ingredients

- 4-6 pounds pork tenderloin
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- salt and pepper
- 3 tablespoons [Fustini's Mango balsamic](#)
- [Fustini's Pineapple Mango Habanero jam](#)

## Directions

### Step 1.

Add tenderloin and olive oil to a marinade bag or bowl and let sit for 1-2 hours. Remove from bag/bowl and season with salt and pepper. Place on a hot grill and sear all sides of the pork. Continue cooking until the internal temperature reaches 140 degrees (about 15-20 minutes total cook time). Remove from grill and allow to rest 5 minutes before serving.

In a small saucepan, combine balsamic and jam. Heat until it comes together as a sauce. Pour over the pork before serving.