



Delicious Recipes

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Pork Tenderloin with Grilled Elotes Corn

INGREDIENTS

For the Pork Tenderloin:

1 pork tenderloin (1 to 1 1/2 pounds)
1/4 cup honey
2 tbsp olive oil
1 tbsp onion powder
1 tbsp dried oregano
2 tbsp kosher salt
1/4 cups Adobo sauce
Garlic

For the Elotes:

1/2 cup (110 g) finely crumbled Cotija or feta cheese,
plus more for serving
1/4 cup (60 ml) mayonnaise
1/4 cup (60 ml) sour cream or Mexican crema
1/4 cup finely chopped cilantro leaves and tender stems
1/2 teaspoon ancho or guajillo Chile powder, plus more
for serving
1 medium clove garlic, finely minced (about 1 teaspoon)
4 ears shucked corn (see note)
1 lime, cut into wedges

DIRECTIONS

1. Marinate your tenderloin in a bowl with olive oil, garlic, dried oregano, onion powder, honey and adobo sauce. Mix to coat and set aside.
2. In a small bowl add your mayo, sour cream, garlic, chili powder, cilantro and queso cotija. Mix and set aside.
3. Heat your barbeque on high. Place your tenderloin and flip occasionally when grilled.
4. Meanwhile, melt butter and coat your corn before grilling. Place corn on grill; rotate and brush until evenly charred. Then remove.
5. When the pork is cooked [to internal temperature of 145F], remove to let rest.
6. Top your corn with the elote sauce and top with more cotija. And optionally, you can also have just buttered corn.