

# Beer Marinated Pork Tenderloin



Recipe and photo from Big Green Egg and adapted from Cabot Cheese. For more information, visit [cabotcheese.coop](http://cabotcheese.coop).

## Instructions:

In bowl, whisk together marinade (ingredients below); pour into large plastic zip-close bag and add pork tenderloins, turning to coat. Let marinate in refrigerator for 8 hours or overnight. Remove tenderloins from marinade, shaking off excess. Set EGG for direct cooking at 500°F/260°C. When hot, place tenderloins directly over heat, turning ¼ turn until browned on all 4 sides, 2 to 3 minutes per side. Transfer tenderloins to a V-rack or raised grid; close dome of EGG and continue cooking until the tenderloins are slightly pink in the center (145°F/63°C). Remove from EGG and let rest for 5 minutes for juices to settle. Cut tenderloin into thick slices and serve with Charred Corn-Cheddar Relish (recipe below).

## Relish Instructions:

Place large nonstick or cast-iron skillet on the Big Green EGG. When skillet is hot, add corn and cook, stirring occasionally, until corn is nicely browned, about 2 minutes (be prepared for some to pop out of skillet).

Transfer corn to bowl. When cool, add remaining ingredients and combine well. Serve spooned on top of sliced pork.  
Makes 8 servings.

## Ingredients:

2 pork tenderloins (about 2 pounds total)

## Marinade Ingredients:

1 (12-ounce) bottle Ale  
½ cup maple syrup  
¼ cup fresh lime juice  
2 tablespoons olive oil  
1 tablespoon Dijon mustard  
3 cloves garlic, minced  
1 teaspoon salt  
½ teaspoon freshly ground black pepper

## Relish Ingredients:

1 ½ cups fresh corn kernels (or frozen corn kernels, thawed)  
½ cup finely diced jarred roasted red bell peppers  
½ cup finely diced Cabot Sharp Cheddar  
¼ cup chopped fresh cilantro or parsley  
2 tablespoons olive oil  
1 tablespoon fresh lime juice  
¼ teaspoon salt  
½ teaspoon freshly ground black pepper



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