

CHIPOTLE CRUSTED PORK TENDERLOIN

**1 TEASPOON ONION POW-
DER**

**1 TEASPOON GARLIC POW-
DER**

**3 TABLESPOONS CHIPOTLE
CHILE POWDER**

1 1/2 TEASPOONS SALT

**4 TABLESPOONS BROWN
SUGAR**

**2 (3/4 POUND) PORK TEN-
DERLOINS**

**PREHEAT GRILL FOR MEDI-
UM-HIGH HEAT.**

**IN A LARGE RESEALABLE
PLASTIC BAG, COMBINE THE
ONION POWDER, GARLIC
POWDER, CHIPOTLE CHILE
POWDER, SALT, AND BROWN
SUGAR.**

**PLACE TENDERLOINS IN BAG
AND SHAKE, COATING MEAT
EVENLY. REFRIGERATE FOR
10 TO 15 MINUTES.**

**LIGHTLY OIL GRILL GRATE,
AND ARRANGE MEAT ON
GRATE.**

**COOK FOR 20 MINUTES,
TURNING MEAT EVERY 5
MINUTES. REMOVE FROM
GRILL, LET STAND FOR 5 TO
10 MINUTES BEFORE SLIC-
ING.**