

# Coffee Rubbed Pork Tenderloin with Peach Barbecue Drizzle and Grilled Peaches

## Ingredients

For the Dry Rub

2 tablespoons ground coffee  
1 tablespoon palm sugar (or turbinado sugar)  
1 tablespoon chili powder  
1 ½ teaspoons salt 1 teaspoon ground pepper

2 pork tenderloins (approximately one pound each)  
Olive oil

For the Peach Barbecue Drizzle

1 ½ cups peach preserves (preferably Bon Maman because it has chunks of peach in it)  
½ cup ketchup  
2 teaspoons balsamic vinegar  
2 tablespoons light brown sugar  
¼ teaspoon ground pepper

Fresh Peaches\*, sliced in half with stem and stone removed (one peach per two people)  
Olive oil

## Preparation

Preheat your grill to 400 degrees. If you are using the Egg or another ceramic grill the cast iron grid should be set for direct heat.

The Rub - Combine coffee, sugar, chili powder, salt, & pepper in small bowl. Mix well & set aside.

The Loin - Trim fat and silver skin from the tenderloins. Brush tenderloins with the olive oil. Then season liberally with the rub. Wrap each tenderloin separately in plastic wrap and place in the refrigerator for one to two hours before cooking.

The Peach Drizzle - Mix the preserves, ketchup, vinegar, brown sugar & pepper in a small saucepan. Place pan on the stovetop over medium heat and cook for 3 mins. Transfer sauce to a bowl & set aside.

Place the pork on the grill and close the lid. Do not open for 5 minutes or until browned and caramelized. Turn and repeat until all sides are browned and caramelized. Cook until a meat thermometer reads 140 degrees. Transfer the pork from the grill to a platter or pan. Loosely place a sheet of aluminum foil over the pork. Let it rest for 5 minutes.

While the pork is resting, rub olive oil on the cut side of each peach half and place on the grill. Close the lid and leave for approximately 5 minutes or until soft with char markings.

Slice meat into medallions, surround with the grilled peaches then drizzle with the sauce. Serve immediately

Recipe modified from Big Green Egg Cookbook

\*Peaches should be ripe but not soft. If they are too soft they will get mushy on the grill.

