

[Stella Cadente](#)

## **Pork Tenderloin with Pineapple, Blood Orange, and Ginger**

Posted by Administrator on March 19, 2012 in [Meat, Poultry & Fish](#)

Pork Tenderloin with Pineapple, Blood Orange, and Ginger

**Ingredients:**

2 lb lean Pork Tenderloin

3-4 tbs of pineapple preserves (or fresh pineapple chunks)

1-2 tbs of blood orange juice

1/4 cup of Stella Cadente Blood Orange Oil

1-2 tbs powdered ginger, to taste

salt, pepper, and/or cayenne pepper, to taste

Mix all ingredients, except pork, in a gallon-size plastic bag. Taste to get seasonings right. After everything is mixed, put pork into bag, and marinate overnight in the fridge.

Next day, get grill VERY HOT. Grill pork by turning frequently and drizzling marinade while cooking. All the sugar from the preserve caramelizes, and combined with the Blood Orange Oil, smokes a bit on the grill. Cook approx. 10-15 minutes or until done.

Recipe courtesy of Sara Workman-Kindt, "Club Stella" member, Mobile, AL.

Stella Cadente Olive Oil P.O. Box 37  
Palermo California 95968  
Tel:800-305-1288  
Fax:707-961-6001  
stella [cadente@pacific.net](mailto:cadente@pacific.net)

Copyright Stella Cadente 2012. Design and Development by [MC2 DESIGN GROUP](#)