



## JAMAICAN JERK PORK TENDERLOIN WITH CHARRED PINEAPPLE SALSA

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### INGREDIENTS

2 pork tenderloins  
6 oz Sweet Baby Ray's Jamaican Jerk Wing Sauce  
2 cup Charred Pineapple salsa, (recipe below)  
2 tbsp salad oil  
salt & pepper, to taste

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INGREDIENTS - Charred Pineapple salsa:

2 cup fresh pineapple, 1/4" diced  
1/4 cup shallots, small diced  
2 tbsp red pepper, small diced  
1/4 cup Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze  
1/4 cup fresh cilantro, chopped

### DIRECTIONS

Brush pork tenderloins with oil. Season with salt & pepper. Grill to medium rare or desired temperature. Let rest 5 minutes.

Slice pork on the bias and divide evenly onto four plates, fanning out the pork slices.

Drizzle evenly with Jerk Sauce and top with salsa.

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DIRECTIONS - Charred Pineapple salsa:

Char diced pineapple in sauté pan until browned  
Place all ingredients in bowl and mix.  
Refrigerate until use.