

Mexican-Style Grilled Pork Cutlets

*Start to finish: 45 minutes,
plus grill prep | Servings: 4*

IN THE MEXICAN KITCHEN, cecina enchilada is thinly sliced pork marinated in a chili sauce (despite the name, it is not made into enchiladas). For our version, we make a spice-and-garlic-infused oil and use a portion of it to season pork tenderloin cutlets before quickly grilling them. The remaining oil is made into a sauce to drizzle on after grilling to add a fresh burst of flavor. Serve with Mexican rice and refried beans, or slice into strips and offer warmed corn tortillas, chopped white onion and fresh cilantro for making tacos.

Don't grill the second sides of the cutlets for more than about 1 minute or they will overcook. Aim to get charring on only the first sides, then serve the pork charred side up.

—DIANE UNGER

½ cup extra-virgin olive oil
1 tablespoon ground cumin
1 tablespoon sweet paprika
2 teaspoons ground coriander
2 teaspoons packed brown sugar
4 medium garlic cloves, thinly sliced
1¼-pound pork tenderloin, trimmed of silver skin
Kosher salt and ground black pepper
2 chipotle chilies in adobo, chopped, plus 2 tablespoons adobo sauce
½ cup lime juice
¼ cup finely chopped fresh cilantro

- **In a small microwave-safe bowl**, combine the oil, cumin, paprika, coriander, sugar and garlic. Microwave on high until the garlic is softened, about 1 minute. Measure out 3 tablespoons of the seasoned oil, including some of the solids, into a large baking dish.
- **Cut the tenderloin** in half crosswise,



This pork tenderloin is flavored with a chili sauce, before and after grilling.

then cut each piece in half lengthwise. Using a meat pounder, pound each piece to an even ½-inch thickness, then place in the baking dish, turning to coat on both sides with the oil mixture. Cover and refrigerate while you make the sauce and prepare the grill.

▪ **Into the remaining oil mixture**, whisk ¾ teaspoon salt, ½ teaspoon pepper, the chipotle chilies, adobo sauce, lime juice and cilantro. Set aside.

▪ **Prepare a charcoal or gas grill.** For a charcoal grill, ignite a large chimney of coals, let burn until lightly ashed over, then distribute evenly over one side of the grill bed; open the bottom grill vents. For a gas grill, turn all burners to high. Cover and heat the grill for 5 to 10 minutes for charcoal or about 15 minutes for gas, then clean and oil the cooking grate.

▪ **Place the pork in a single layer** on the grill (on the hot side if using

charcoal) and cook until well browned, about 2 minutes. Using tongs, flip each piece and cook for 1 minute. Transfer browned side up to a platter. Stir the sauce to recombine, then drizzle 1 tablespoon over each cutlet. Tent with foil and let rest for 5 minutes. Serve with the remaining sauce on the side. ♦

Change the Way You Cook

Cook First, Flavor Last

Marinades rarely deliver much flavor. They don't penetrate deeply enough and the heat of cooking can dull their flavors. So we instead use some of their ingredients as rubs before cooking, then turn the rest into sauces we apply after. ♦