

Magical Marinated Pork Tenderloin

Serves 4

2 tbsp Brown Sugar
2 tsp cocoa powder
2 tsp smoked paprika
 $\frac{3}{4}$ tsp ground allspice
 $\frac{3}{4}$ tsp ground ginger
 $\frac{1}{2}$ tsp ground nutmeg
1 tbsp minced garlic
1 tbsp salt
Juice of 1 lime. (You can substitute and orange or lemon)
3 tbsp of olive oil

1 pork tenderloin, about 1lb

To do ahead of time:

In a small bowl whisk together the brown sugar, cocoa powder, smoked paprika, allspice, ginger, nutmeg, garlic, salt, lime juice, and olive oil.

In a large Ziploc bag, combine, the pork, and the marinade, being careful to coat the pork completely Squeeze the air out of the bag and seal it, then roll it up around the pork tenderloin and let it marinate in the refrigerator for at least 2 hours or overnight. I find that about 6-8 hours works very well.

Day of service:

Preheat oven to 400 degrees F.

Remove the pork from the marinade and place it on a roasting pan.

Roast for 20 minutes or until an instant-read thermometer inserted into the thickest part of the meat reads 140 degrees F.

Allow the pork to rest for 5 minutes covered with aluminum foil before carving and serving.