

## Southwest Marinated Pork Tenderloin

1-2 pork tenderloin(s)  
2 T. minced garlic  
2 T. olive oil  
5 t. chili powder  
2 t. cumin  
1 t. granulated onion  
½ t. smoked paprika  
1 t. kosher salt  
½ t. black pepper  
3 T. white wine vinegar  
Juice of 1 lime

Whisk all ingredients together. Place meat in a sealable container, pour marinade over top. Shake well to completely cover. Let meat marinate for at least four hours.

Grill over medium high heat for 8-10 minutes. Turn, grill another 8-10 minutes. Meat should reach an internal temperature of 165 degrees. Cover and let rest at least five minutes before serving.

One pork tenderloin provides four servings.