

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Garlic and Lime Pork Loin

Inspired by recipe aired on Rick Brown's "Ready, Aim...Grill"

Pork loin is such a versatile meat. The only risk is that it comes out dry, and that's always the fault of the cook! This version is tasty and juicy, when prepared well...

½ cup shallots, minced
¼ cup good-quality dark beer
juice of 2 limes or 1 lemon
1 Tbsp minced garlic
1 Tbsp light olive oil
1-2 Tbsp minced jalapeño

¼ tsp dried thyme, crushed
¼ tsp salt
¼ tsp freshly ground black pepper
3 lb boneless pork loin roast
¼ cup chopped cilantro leaves, plus
more leaves for garnish

Combine shallots, beer, lime juice, garlic, oil, jalapeño, thyme, salt and pepper in a small bowl. Throw away the rest of the beer, you don't need it anyway. (Just kidding!) Mix the sauce well.

Place the roast in a large, zip-top plastic bag and pour in the marinade. Seal, excluding as much air as possible. Squeeze and massage to coat the roast evenly. Place bag in a large bowl (or another big zip-top bag) in the refrigerator for at least 4 hours; preferably overnight.

Heat grill to 350° F. Remove meat from marinade and discard marinade. (If you want more beer, open a new one.) Place roast in a roasting pan and place over direct heat. Cover and grill for 40-50 minutes, or until meat reaches at least 155° F. Remove meat from pan, cover with foil and let stand for 10 minutes before slicing. Sprinkle with cilantro and serve.

Yield: Six to eight servings
Preparation time: 20 minutes
Marinating time: 4 hours to overnight
Cooking time: 50 minutes

