

Pork Tenderloin Cubano



From the Sensenig's Recipe Book

Ingredients

1/2 cup fresh orange juice
1/4 cup fresh lime juice
1/4 cup dark rum
1 medium onion, thinly sliced
6 garlic cloves, minced
2 teaspoons dried oregano
2 teaspoons salt
1 bay leaf, crumbled
1/2 teaspoon ground black pepper
4 12 oz pork tenderloins
orange slices
Fresh cilantro sprigs

Preparation

Mix first 10 ingredients in large resealable plastic bag. Add pork to marinade. Close bag and turn pork to coat. Refrigerate overnight, turning at least once. Preheat oven to 400. Transfer pork to baking pan, covering with onions and a little marinade. Roast until thermometer registers 150 deg F. Cut crosswise into 1/2 inch slices. Garnish platter with orange slices and cilantro.

Notes:

I have always grilled instead of baking. Baste often with marinade and for the last few minutes brown onions on grill and serve with it.

Source: