

Friday, August 8, 2008

### Grilled Pork Tenderloin with Smoked Paprika Rouille

Serves: 6

Prep time: 20 minutes

Grilling time: 27 to 35 minutes

#### Rouille

2 medium red bell peppers

2 to 3 small garlic cloves

3/4 teaspoon kosher salt

1 cup plain bread crumbs

3 tablespoons fresh lemon juice

3/4 teaspoon smoked paprika

1/2 to 3/4 cup extra virgin olive oil

2 pork tenderloins, about 1 pound each

Extra virgin olive oil

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1. Grill the peppers over **direct medium heat** (350°F to 450°F), with the lid closed as much as possible, until the skins are evenly charred and blistered, 12 to 15 minutes, turning every 3 or 4 minutes. Place the peppers in a medium bowl, cover with plastic wrap, and let steam for 10 to 15 minutes. When the peppers are cool enough to handle, remove and discard the charred skins, stems, and seeds.

2. In a blender or food processor, mince the garlic first, and then add the roasted peppers, salt, and bread crumbs. Add the lemon juice and paprika and, with the motor running, slowly add the oil. Blend until very smooth and orangey-red in color. If rouille is too thick, add about 1 tablespoon of water. Season to taste with more salt, if needed.

3. Trim the tenderloins of any surface fat and silver skin. Lightly brush with oil and season evenly with the salt and pepper. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling.

4. Grill the tenderloins over **direct medium heat**, with the lid closed as much as possible, until the outsides are evenly seared and the centers are barely pink, 15 to 20 minutes, turning about every 5 minutes. The internal temperature of the tenderloins should be 150°F when fully cooked. Cut the pork crosswise into thin slices. Serve warm or at room temperature with the rouille.

#### Grilling Tip:

For a smooth, emulsified rouille sauce, add the oil slowly to the other ingredients while the food processor or blender is running. Otherwise the oil will "separate" from the sauce.

