



Indian BBQ Pork Loin

Another quick way to spice up your summer BBQ. It is terrific served with fresh corn on the cob and a mixture of wild and basmati rice.

Ingredients:

1 pork tenderloin (approx. 1 LB)
2 TBL olive oil
2 TBL onion, finely chopped
2-3 cloves of garlic, crushed
1 TBL ginger, minced
2 TBL Monsoon Balti
Salt to taste

Spices Used: Monsoon Balti
2-3 Servings

Instructions:

- 1 - Heat olive oil in a small sauté pan. Add onion and cook for 2-3 minutes until translucent.
- 2 - Add garlic and ginger, cook 1 minute.
- 3 - Add Monsoon Balti and a little salt. Cook for another minute or two to bloom the spices.
- 4 - Let cool to handle, then rub onto the pork. You can do this an hour or 2 in advance.
- 5 - Preheat BBQ.
- 6 - Grill over medium heat for about 5 minutes per side until cooked through.