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## Honey Tenderloin with Spicy Fruit

Prep Time: 20 minutes Cook Time: 20 minutes

SERVES 6

### Ingredients:

3 tablespoons orange juice  
2 tablespoons honey  
2 tablespoons olive oil  
1 tablespoon soy sauce  
2 teaspoons Chinese five-spice powder  
1½lb pork tenderloin  
½lb grapes, cut in half  
4 large oranges, peeled, sectioned, and chopped  
½teaspoon crushed red pepper  
1 tablespoon red wine vinegar

### Steps:

1. Combine orange juice, honey, olive oil, soy sauce, and five-spice powder in a shallow dish.
2. Place tenderloin in marinade; cover and refrigerate at least 30 minutes or overnight.
3. Combine grapes, oranges, crushed red pepper, and vinegar while tenderloin is marinating.
4. Place tenderloins over medium hot grill or on a grill pan.
5. Cover and cook 5 minutes; turn and cook 5 minutes longer. Repeat until all 4 sides of tenderloin are seared and meat has cooked a total of 20 minutes.
6. Let rest 5 minutes before cutting into ¼-inch slices. Serve meat topped with fruit