
Kona Coffee Pork Tenderloin

Description

Recipe created by Kelii Siefke, First Place Winner, Amateur Entrée 2009 Kona Coffee Cultural Festival Recipe Contest.

Yield: 4 Servings

Ingredients

- 3 lb pork tenderloin (rinse and dry thoroughly)
- 3 Tbsp 100% Kona Coffee (finely ground)
- 2 Tbsp coarse ground black pepper
- 1 Tbsp Hawaiian sea salt
- 1 Tbsp ground cumin
- 1 Tbsp garlic powder
- 1 tsp cayenne pepper
- 1 Tbsp paprika

Instructions

Mix all the dry ingredients together and rub the tenderloin until well coated. Cover with plastic wrap and refrigerate for at least 1 hour (overnight is optimum). Remove from refrigerator and let stand until room temperature. Barbecue or roast pork until desired finish is achieved. Let roast rest before slicing.

Source:

Kelii Siefke