



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club May 2013 Selections

www.tastelocalwines.com
707. 857.4900

Jamaican Jerk Pork Tenderloin

Serves 4-6

**recipe for spice packet included in your wine club shipment.*



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Preparation:

Cut the Tenderloin like you were opening a baguette. Cut to the middle and down the length, but do not go through. Open the cut meat so it lays flat. Take a zip lock bag and combine the seasoning and the pork. Make sure the tenderloin is thoroughly coated. put into your fridge and let it rest for 4 to 12 hours. Just put the tenderloin on the grill and cook to preference. Use small slices in sandwiches or serve with a fresh mango salsa.

