

## Apricot Rosemary Pork Tenderloin with Grilled Apricots

- 2 cloves of garlic, minced
- ¼ cup lemon juice (about one lemon)
- ¼ cup olive oil
- 2 teaspoons fresh rosemary, chopped
- Salt and pepper to taste
- 4 apricots, halved
- 2 pork tenderloins, trimmed

### For the sauce:

- ½ cup apricot jam
- 2 cloves of garlic, minced
- Pinch of red pepper flakes
- 1 teaspoon fresh rosemary, chopped

Put the garlic, lemon juice, olive oil, fresh rosemary, salt, and pepper on a large platter and mix. Put the halved apricots cut side down in the marinade, then remove them to a separate platter.

Put the pork tenderloins in the marinade, turning to coat all sides. Leave for at least 30 minutes, longer if you want.

Heat the grill to medium-high heat and place the pork tenderloins on the grill. If you have a thermometer, try to maintain the heat at 400°F. Turn the pork so that grill marks are on all sides, then close the lid of the grill, keeping an eye on the temperature. For best results, use an instant-read thermometer to test the doneness. Remove from the grill when the internal temperature reaches 145°F (should take about 20 minutes), cover with aluminum foil, and let rest at least 10 minutes before slicing.

Meanwhile, put the apricot halves on the grill cut side down. Grill just till they have grill marks and are a little soft.

Put all the ingredients for the sauce in a small pot and bring to serving temperature. Ladle it over the sliced tenderloin and apricot halves.

Bon Appétit!