#SOUTHWESTERN-STYLE GRILLED PORK TENDERLOINS

**YIELD:** Serves 4

**INGREDIENTS:**
- 2 whole pork tenderloins, about 1 1/2 lbs.
- 2 garlic cloves, crushed
- 1 Tbsp. vegetable oil
- 5 tsp. chili powder
- 1 1/2 tsp. ground cumin
- 1/2 tsp. onion powder
- 1/2 tsp. salt
- 1/2 tsp. black pepper

**PREPARATION:**
Place tenderloins in a resealable plastic bag.

In a bowl, combine remaining ingredients and pour into the bag. Coat tenderloins entirely with the mixture. Seal bag and refrigerate for 2 to 12 hours.

Heat grill to medium heat and oil the grates. Roast tenderloin for 20-30 minutes or until internal temperature reaches 160°F.

Remove tenderloins from the grill and set on a platter to rest for 8 to 10 minutes before slicing.

*Recipe adapted from thespruceeats.com*