

Bacon Wrapped Chimichurri Pork Tenderloin

Ingredients:

3 Pork Tenderloins:

- Cattleman's Grill Trail Dust All Purpose Seasoning
- 2 lb classic cut bacon

Chimichurri:

- 3/4 cup shallot, chopped
- 1 1/2 cup fresh cilantro, chopped
- 1 1/2 cup fresh parsley, chopped
- 3 tbsp fresh oregano
- 6 cloves garlic, crushed, peeled
- 1 tbsp Cattleman's Grill 8 Second Ride Carne Asada Seasoning
- 3 tbsp capers
- 6 tbsp red wine vinegar
- 3/4 cup Saica Sicilian Extra Virgin Olive Oil
- Jacobsen Salt Co. Kosher Sea Salt, to taste
- Jacobsen Salt Co. Tellicherry Black Peppercorns, fresh ground, to taste

Chimichurri Aioli:

- 1/2 cup mayonnaise
- 1/2 cup chimichurri

Instructions:

1. To make the chimichurri, combine all ingredients in a food processor and process until mostly smooth.
2. Set aside 1/2 cup chimichurri for the chimichurri aioli.
3. Trim the silver skin from the surface of the pork tenderloins. Transfer them to a large zip top bag. Add the remaining chimichurri. If you have the time, let the pork marinate for a couple of hours. If not, simply massage the chimichurri into the meat.
4. Remove the chimichurri soaked pork tenderloins from the bag. Season the surface with Cattleman's Grill Trail Dust All Purpose Seasoning.
5. Starting at one end of the pork tenderloin, wrap the bacon around the tenderloin in an overlapping spiral that covers the surface off the meat. Use several sliced of bacon until the entire tenderloin is covered.
6. Grill the bacon wrapped chimichurri pork tenderloin over direct heat at 500°F until bacon is browned.
7. Flip and brown the opposite side. Move to indirect heat and cook until the internal temperature reaches 140°F.
8. Slice the tenderloin into medallions and serve with the chimichurri aioli for dipping.