



## Grilled Pork Tenderloin in Annatto Lemongrass Marinade

½ Kilo Pork Tenderloin (sliced 1 inch thick medallions)	1/2 cup coconut vinegar
<b>For the Annatto Lemongrass Marinade:</b>	1 tsp cumin (optional)
8 stalks lemongrass (white part, minced fine)	1 tbsp Paprika (optional)
4 tbsp garlic (minced)	2 tbsp Sorel 100% Organic Coconut Sugar
2 tbsp ginger (minced)	Sea Salt to taste
2 tbsp calamansi juice	Freshly Ground Pepper to taste
½ cup soy sauce	Fresh Basil (ripped, for garnish)
	2 tbsp of achuete seeds
	1/2 cup Marca Leon Corn Oil

To make ½ cup of Annatto Oil for the marinade, heat Marca Leon Corn Oil with the achuete seeds for 5 minutes, or until the oil becomes orange-red in color, then strain. Mix all ingredients with the Annatto Oil together, and marinate your pork in it for 3 hours. I recommend using Marca Leon Corn Oil for your marinades because it locks in the moisture, keeping the meat moist and juicy. Grill over high heat for around 3-4 minutes per side. Do not overcook your meat; otherwise it'll be tough and rubbery. Garnish with fresh basil for the final pièce de résistance!

Tip:

Before marinating your meat, it helps to poke it with a fork to tenderize it. This makes your meat soft, and also helps distribute the flavors evenly in the meat.