
Grilled Pork Loin with a Raspberry Barbeque Sauce

*Chef Frank Caldwell - Chef Caldwell's Restaurant - Sarasota, FL
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Servings: 8

8 six ounce pork loins, lean, boneless

RASPBERRY BARBEQUE SAUCE

1 can (8 ounce) no-salt tomato sauce

3/4 cup chopped red onion

1/2 cup + 2 tablespoons no-salt chili sauce

1/2 cup raspberry vinegar

1 tablespoon honey

1 teaspoon low-sodium Worcestershire sauce

1 clove garlic, minced

1/2 teaspoon dry mustard

1/2 teaspoon cinnamon

1/4 teaspoon ground cloves

1/8 teaspoon ginger

MARINADE

1 cup peanut oil

1 cup raspberry vinegar

salt (to taste)

pepper (to taste)

Make the marinade: In a bowl, combine the peanut oil, raspberry vinegar, salt and pepper to taste.

Cut and pound the pork loin into three ounce medallions. Place in a shallow pan with the marinade. Marinate for one hour turning the pork halfway through.

Make the Raspberry Barbeque Sauce: In a saucepan, combine the tomato sauce, red onion, chili sauce, raspberry vinegar, honey and Worcestershire sauce. Add the garlic, mustard, cinnamon, cloves and ginger. Bring to a boil. Reduce the heat and simmer for 10 minutes.

Remove the pork loin from the marinade.

Grill or bake for 3 minutes per side, brushing with raspberry sauce while cooking.

Serve with applesauce and steamed potatoes.

Condiments, Sauces, Grilled, Pork

Per Serving (excluding unknown items): 386 Calories; 32g Fat (73.8% calories from fat); 20g Protein; 5g Carbohydrate; trace Dietary Fiber; 51mg Cholesterol; 43mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Vegetable; 5 1/2 Fat; 1/2 Other Carbohydrates.