

# Grill Virginia Pork... The Other White Meat

The Other  
White Meat

Don't be blah.®

## Latin-Rubbed Tenderloin

2 pork tenderloins, 2 pounds total  
Vegetable oil cooking spray  
1 T. dark brown sugar  
1½ tsp. kosher salt  
1½ tsp. freshly ground black pepper  
1½ tsp. ground ginger  
1½ tsp. ground cumin  
¼ tsp. cayenne

Mix together brown sugar, salt, pepper, ginger, cumin and cayenne. Rub over pork tenderloins. Cover and refrigerate 2-24 hours. Remove pork from refrigerator 30 min. before grilling.

Prepare medium-hot fire in grill. Spray grill grate with vegetable oil spray. Grill pork, covered, turning as each side sears, 12-14 min. Using instant-read thermometer, check internal temperature of pork; the pork is done when it registers 150-155°F. When done, transfer pork to cutting board. Let pork rest 10 min. before slicing. Cut pork tenderloins into ½-inch thick slices. Serves 8.

## Fennel-Pepper Back Ribs

1 slab pork back ribs, about 1½-2 pounds  
2 T. black peppercorns  
1 T. fennel seed  
1 T. dried sage  
1 tsp. salt

Blend together well the pepper, fennel, sage and salt. Rub about 2 T. rub, or to taste, over all surfaces of ribs. Store remaining rub in tightly covered jar.

Prepare banked fire in covered kettle-style grill. Grill ribs over indirect heat, turning a couple of times, for about 2 hours, until meat is very tender. Serves 2.

## Sweet Ginger Pork Chops

4 butterflied pork chops  
1 tsp. ground ginger  
2 garlic cloves, minced  
3 T. soy sauce  
½ cup honey  
2 T. butter, melted

Prick chops with fork. Rub chops with ginger and garlic. Combine soy sauce, honey and butter. Mix well. Marinate chops 2-24 hrs. and bring to room temperature before grilling. Boil leftover marinade in saucepan. Place drip pan in center of coals. Grill chops over drip pan, lid closed for about ½ hour. Chops should be basted with boiled marinade and turned occasionally. Serves 4.

For more recipes and cooking tips, visit [TheOtherWhiteMeat.com](http://TheOtherWhiteMeat.com)