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# *Grilled Pork Tenderloin and Apricot Salad*

**Prep Time:** 20 mins

**Cook Time:** 15 mins

**Rest Time:** 5 mins

**Total Time:** 40 mins

## **Ingredients**

- \* 1 pounds pork, tenderloin, trimmed
- \* 1/2 teaspoon salt, divided
- \* 1/4 teaspoon pepper, black ground, plus more to taste
- \* 3 tablespoon preserves, apricot, divided
- \* 4 medium apricots, or nectarines, ripe but firm, halved and pitted
- \* 2 tablespoon vinegar, white wine
- \* 2 tablespoon shallot(s), minced
- \* 2 tablespoon oil, canola
- \* 1 bag watercress, or baby arugula, 4- to 5-ounce bag, (about 8 cups)



## **Preparation**

1. Preheat grill to high.
2. Sprinkle pork with 1/4 teaspoon salt and pepper. Oil the grill rack (see Tip). Grill the pork, turning occasionally, for 10 minutes. Brush the pork with 2 tablespoons preserves and continue grilling until an instant-read thermometer inserted into the thickest part registers 145°F, 2 to 5 minutes more.
3. Grill apricot (or nectarine) halves on the coolest part of the grill, turning occasionally, until tender and marked, about 4 minutes. Transfer the pork and apricots to a clean cutting board and let rest for 5 minutes.
4. Meanwhile, whisk the remaining 1 tablespoon preserves, vinegar, shallot, oil, 1/4 teaspoon salt and pepper to taste in a large bowl. Cut the fruit into wedges and add to the dressing along with watercress (or arugula); toss to coat. Thinly slice the pork. Serve the salad with the sliced pork.