



**Recipe for:** *Pork Tenderloin with Rum Mango Blueberry Chutney*

**From the kitchen of:** *The Common Man Lincoln*

### Ingredients

2 pork tenderloin

### Chutney

3 Mangos peeled, seeded and diced

1 red onion thin sliced

1/2 pint fresh blueberries

1/4 stick of butter

1 clove garlic minced

1/4 cup Captain Morgan rum

1 tsp crushed red pepper flakes

1 Tbs pork rub (recipe to follow)

2 Tbs Honey

### Pork Rub

1/2 lb Brown sugar

1/2 cup Coriander

1/2 cup toasted fennel

1/2 cup granulated garlic

1/2 cup granulated onion

1/2 cup thyme

1/2 cup salt

1/2 cup black pepper

1/2 cup cinnamon

1 Tbs cumin

*Prepare fruit and vegetables. Heat grill and sauté pan. Prepare tenderloins with rub and grill to your liking. While tenderloins are grilling, quickly cook onions and garlic in butter on medium heat until soft. Remove from heat, add rum, honey, rub, and red pepper flakes, and return to heat. Reduce heat and simmer till thickened. Add mangos and toss. Return to heat. Add blueberries, toss and remove from heat.*

*Slice pork tenderloin and fan on serving platter.*

*Spoon chutney over pork and serve.*

