

GRILLED PORK TENDERLIONS WITH MANGO PEACH SALSA

- 1 pkg pork tenderloins
- $\frac{3}{4}$ cup **TSG Mango Peach Salsa**
- 2 Tbsp butter
- salt & pepper, to taste

1. Season pork with salt & pepper.
2. Grill over Medium High heat until desired doneness, at least until internal temperature reaches 145° for medium doneness. Remove from grill and allow to rest.
3. Place Mango Peach Salsa in a medium saucepan, stirring over Medium heat until warmed throughout. Pour in any juices that may have come from the resting pork. Remove from heat and quickly stir in 2 Tbsp butter. Serve over sliced pork tenderloin that has rested