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Grilled Pork Tenderloin Cubano wins Tar Heel Pork Challenge


Recipes could be an appetizer, soup, side dish, main course or dessert that uses pork loin as the main ingredient. Judging was based on taste appeal, appearance, ease of preparation and creativity.

The winning recipe follows:

**Grilled Pork Tenderloin Cubano**

For the dry rub:
- 1 teaspoon brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon grated lime zest
- ½ teaspoon kosher salt
- ½ teaspoon ground cumin
- ½ teaspoon oregano
- 1/8 teaspoon freshly ground black pepper

For the pork:
- 1 pound N.C. pork tenderloin
- 1 tablespoon yellow mustard
- 4 ounces sliced Swiss cheese
- 2 ounces thinly sliced Black Forest ham
- 2 dill pickles, thinly sliced and patted dry
- 1 teaspoon olive oil

Directions:
Make the dry rub. Combine all the ingredients for the dry rub in a small bowl and reserve. Preheat the grill to medium-high. Roll cut the pork tenderloin and place fat-side down on a work surface. Cover with plastic wrap and pound to 1/4-inch thickness. Remove plastic wrap and spread the mustard on the pork. Lay the ham, Swiss cheese and pickles along the center of the pork and roll from the long side. Tie with kitchen twine and rub with olive oil. Coat tenderloin with reserved dry rub. Grill the tenderloin until the internal temperature reaches 145 degrees for about 22 minutes. Let rest 5 minutes before slicing.

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