



GRILLED PORK TENDERLOIN

You'll need...

- 1½ tsp coarsely ground black pepper
- 1½ tsp paprika
- 1 tsp garlic powder
- ½ tsp dry mustard
- ½ tsp celery seeds
- ½ tsp dark brown sugar
- ¼ tsp sea salt
- 1 tbsp olive oil
- 1 lb pork tenderloin

To create...

- Combine first 7 ingredients in a jar with a screw top lid. Cover and shake well. Brush oil evenly over the tenderloin. Sprinkle spice mixture over oil and rub in with fingers. Preheat BBQ to medium-hot heat. Place tenderloin on top rack close cover and cook for 30 to 35 minutes or until thermometer reads 155°F. Remove from heat cover tightly with tinfoil and let stand for 10 minutes. Temp after standing should read 160°F. Slice meat and serve with chive buttered corn.

RHUBARB CUSTARD PIE

You'll need...

- 1 unbaked pie shell

Filling

- 4 cups chopped rhubarb (1/4" slices)
- ¾ cup sugar
- 2 tbsp. flour
- 1 tbsp. lemon juice
- ¼ tsp ground nutmeg
- 1/8 tsp salt

- Toss and mix filling ingredients in a bowl, pour into pie shell bake at 400°F for 20 minutes

Topping

- 3 eggs
- 1 cup heavy cream
- 2 tbsp. melted butter or margarine
- ¼ tsp ground nutmeg
- 2 tbsp. sugar

To create...

- Beat eggs slightly in bowl; stir in cream, butter and nutmeg. pour over hot rhubarb pie. Return to oven and bake for 10 minute; sprinkle with sugar bake an additional 10 minutes until the top is browned. Cool before cutting.

CHIVE BUTTERED CORN ON THE COB

You'll need...

- ½ cup butter softened
- ¼ cups snipped fresh chives
- 4 ears fresh corn with husks on

To create...

- Combine butter and chives in a small bowl; set aside
- Carefully peel back cornhusks but do not remove. Remove and discard silks. Gently rinse corn, pat dry. Spread 1 tablespoon of the butter mixture over each ear of corn. Carefully fold husks back around cobs. Tie the tops with 100% cotton kitchen string. Place corn on grill rack directly over the heat, grill corn, covered for 15 to 20 minutes, or until kernels are tender, turning and rearranging ears occasionally. Remove husks and serve with remaining chive butter.

Recipes provided
by
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