

## Honey-Glazed Pork Tenderloin with Grilled Apricots

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Serves 4

### Ingredients

1 teaspoon coriander seeds  
1/2 teaspoon black peppercorns  
2 inches peeled fresh ginger, thinly sliced  
3/4 cup honey  
2 tablespoons apple-cider vinegar  
Kosher salt and freshly ground pepper  
1 pork tenderloin (1 1/4 pounds)  
8 scallions  
6 medium-ripe apricots (about a pound), halved and pitted

### Instructions

Using a mortar and pestle, coarsely crush coriander seeds and peppercorns. Place in a small dry saucepan and toast over medium heat, shaking pan occasionally, until fragrant and lightly browned, 1 to 2 minutes. Add ginger, honey, vinegar, and 1/4 teaspoon salt; cook until bubbling rapidly, about 5 minutes. Remove from heat and let stand 15 minutes, then strain through a fine-mesh sieve into a small bowl (discard solids).

Heat grill to high, with an indirect-heat zone. Season pork with 1/2 teaspoon salt and pepper; brush with oil. Lightly brush grates with oil. Grill pork until browned, about 3 minutes per side. Move to indirect heat and cook, covered, until a thermometer inserted into thickest part registers 138 degrees to 145 degrees for medium, 10 to 12 minutes more. Remove from grill and spoon 2 to 3 tablespoons glaze on top. Let stand 10 minutes.

Meanwhile, season scallions with salt and brush with oil; grill until lightly charred and tender, about 3 minutes. Generously brush apricots with oil; grill, cut sides down, until marks appear and fruit can be turned without sticking, about 3 minutes. Turn and cook until flesh is tender when pressed, about 2 minutes more. Slice pork and arrange on platter with scallions and apricots. Drizzle remaining glaze over apricots, scallions, and pork.

***Credit: marthastewart.com***