

# Grilled Blackberry-Marinated Pork Loin

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*A fruit-based marinade brings out the sweet and juicy qualities of a grilled pork loin. Use fresh, local blackberries if you can find them for this recipe – or substitute fresh blueberries if they are easier to find.*

## Ingredients:

1 ½ pound pork loin, cut into 1-inch rounds  
Salt and pepper, to taste  
1 cup chicken broth  
½ cup red wine  
1 cup fresh blackberries, divided  
¼ cup minced onions  
1 tablespoon olive oil  
1 tablespoon balsamic vinegar  
1 teaspoon dried thyme  
1 tablespoon butter

## Directions:

1. Season pork loin with salt and pepper. Place in a large bowl or deep plate.
2. In a blender, combine broth, wine, ½ cup blackberries, onions, oil, vinegar, and thyme; puree until smooth. Pour over pork, cover, and refrigerate 1 hour to overnight.
3. Preheat grill. Remove pork from bowl, reserving marinade. Place pork on grill and cook until no longer pink and internal temperature reaches 165°F, about 3 minutes per side.
4. Meanwhile, place reserved marinade in a small saucepan and heat over medium-high. Bring to a boil and simmer until reduced by about half, 8 to 10 minutes. Add remaining ½ cup blackberries and butter, reduce to a low simmer, and cook, stirring, until berries have softened and butter has melted.
5. To serve. Pour blackberry sauce over grilled pork loin and enjoy immediately.