

MAUI DRAGON DELIGHTS

Grilled Pork Tenderloin

with Candied Dragon Fruit Peel Relish

Serves 4	Prep 20 minutes	Cook 20-25 minutes	Grill 400-425°F
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Pork

- 1 1/2 pounds pork tenderloin
- 1 tablespoon olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

Candied Dragon Fruit Peel Relish

- 1/2 cup Maui Dragon Delights Candied Dragon Fruit Peel, finely chopped
- 1/4 cup finely diced red onion
- 1 small jalapeño, seeded and finely minced
- 2 tablespoons fresh lime juice
- 1 tablespoon apple cider vinegar
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon finely sliced green onion
- 1 teaspoon Dijon mustard
- 1 teaspoon olive oil
- 1/4 teaspoon kosher salt
- Pinch of black pepper

Make the Relish

Combine the chopped candied dragon fruit peel, red onion, jalapeño, lime juice, apple cider vinegar, cilantro, green onion, Dijon mustard, olive oil, salt, and pepper.

Let the relish stand for 15-20 minutes before serving. This gives the lime and vinegar time to soften the peel slightly and balance its sweetness. The finished relish should taste tangy and savory first, with a subtle sweet tropical finish. If it seems too sweet, add another teaspoon of lime juice or vinegar.

Prepare the Pork

Pat the pork tenderloin dry and rub it with olive oil. Combine the kosher salt, black pepper, smoked paprika, garlic powder, and onion powder, then season the pork evenly.

Let the seasoned tenderloin stand at room temperature for about 15 minutes while the grill heats.

Grill

1. Preheat

Preheat the grill to medium-high, approximately 400-425°F.

2. Sear

Grill the tenderloin over direct heat for about 3-4 minutes per side, turning to brown all sides.

3. Finish indirectly

Move the tenderloin to indirect heat, close the grill, and continue cooking until the center reaches 145°F. Depending on thickness, total cooking time should be about 18-22 minutes.

4. Rest

Remove the pork from the grill and let it rest for 5-10 minutes before slicing.

Serve

Slice the pork into medallions and spoon the Candied Dragon Fruit Peel Relish over the top.

Maui-Style Serving Ideas

- Coconut or jasmine rice
- Grilled Maui onions
- Roasted sweet potatoes
- Grilled pineapple
- Simple cabbage slaw
- Fresh lime wedges

Why This Works

The candied peel contributes sweetness and chewy texture, while lime, vinegar, Dijon, red onion, jalapeño, and cilantro push the relish firmly into savory territory. Pork is particularly well suited because its richness complements the fruit without requiring a heavy sauce. The result is a bright, tropical condiment that shows how Candied Dragon Fruit Peel can work beyond dessert.