

Cocoa-Chile Rubbed Grilled Pork

- 1 tbsp chili powder
- 1 1/4 tbsps unsweetened cocoa powder
- 1 1/4 tbsps packed dark brown sugar
- 1 1/2 tbsps kosher salt
- 1 1/2 tsps ground cumin
- 1 tsp oregano
- 1 tsp freshly ground black pepper
- 1/2 tsp ground cinnamon
- 2 (1- to 1-1/2-pound) pork tenderloins
- 2 tbsps olive oil

For the spice rub:

Place all of the ingredients in a small bowl and mix to combine, set aside.

For the tenderloins:

Trim the pork and pat dry. Rub tenderloins all over with the oil, cover them with all of the spice mixture, and rub until evenly coated. Set aside at room temperature for 30 minutes or cover and refrigerate for up to 24 hours.

Heat a grill to medium (about 350°F to 450°F). If tenderloins have been refrigerated, let them sit at room temperature for at least 30 minutes before grilling.

Place tenderloins on the grill. Cover the grill and cook, turning every 5 minutes, until the tenderloins are browned all over and an instant-read thermometer inserted into the thickest part registers 145° about 20 to 30 minutes.

Transfer tenderloins to a cutting board and let rest for 5 to 10 minutes. Cut crosswise into 1/2-inch-thick slices and serve.