**Intro:**

If you want to spice things up on the grill, this sweet and savory dish is for you! Fragrant ginger and cinnamon are added to a honey butter mixture used to glaze and a drizzle over slices of pork tenderloin and peaches. Simple enough for every day, fancy enough to serve for a special occasion!

**Spiced Honey Butter Pork Tenderloin with Peaches**

**Ingredients**

* 1 stick of Unsalted Challenge Butter
* 1 Tablespoon of grated fresh ginger
* ½ teaspoon of cinnamon
* 1 Tablespoon of fresh thyme, plus 1 teaspoon for garnish (lemon thyme can be substituted)
* 2 Tablespoons of honey
* 1 Tablespoon of balsamic vinegar
* 2 Tablespoons of vegetable oil
* 2 (1 pound) pork tenderloins
* 1 teaspoon of salt
* 1 teaspoon of fresh ground pepper
* 4 fresh peaches, pitted and cut in half

**Directions**

1. In a saucepan over medium heat, add butter, ginger, cinnamon, thyme, honey and balsamic and cook until butter is melted to create the Spiced Honey Butter.
2. Pat the tenderloins dry with a paper towel. Brush loins with oil and season all sides with salt and pepper. Place loins on a hot grill, in a grill pan, or cast-iron pan over high heat. Grill or sear the outside for about 10 minutes, reduce heat to medium high and cook for 5 minutes more or until the internal temperature reaches 140 degrees, turning loins as they brown. If using a pan, add more oil to the pan as needed.
3. Brush loins with 2 Tablespoons of the prepared butter to caramelize outside. Cook for an additional 1-2 minutes. Transfer to a cutting board and tent with foil as the meat rests for at least 5 minutes.
4. Place peaches on the hot surface in the same pan or on the grill. Cook on both sides for 2-4 minutes or until the outside is caramelized.
5. To serve, slice pork loin on a serving platter with grilled peaches. Pour any accumulated juices from pork into the glaze and stir. Drizzle Spiced Honey Butter over pork tenderloin and peaches.

**Yield: 4 Servings**

**Chefs Tips:**

* If you prefer chicken, feel free to substitute 4 chicken breasts. Lower the temperature to medium and cook for about 7-8 minutes each side or until the internal temperature reaches 165 degrees. Glaze as directed in recipe and serve with peaches.
* If you cannot find fresh peaches, canned peaches will also work. Make sure to drain them and pat them dry with a paper towel before cooking. For variety, try using plums as well!
* If you like things on the spicy side, add ¼ teaspoon of cayenne, or ½ teaspoon of chipotle powder to the butter to shake things up!