



YOU HEARD IT AT...

# THE HIGHLINE



Here we go! Our first guest comes tomorrow and we're flippin' with joy! Easy's wondering when the snow is going away though. Last year this time we had 50 & 60 degree weather. Montana, what a kidder!

This week we've got riding in our indoor arena getting the horses ready for the season. We're pregnancy testing our cows, and floating the horse's teeth (grinding off the spurs and points that develop on their teeth that make it hard for them to adequately chew their feed). Nothing worse for a horse than not being able to enjoy their oats!

We're so excited to get the season going and seeing all of you!



Let's all think warm thoughts  
and maybe we'll encourage  
spring to come!





# COOKIES CORNER

Still in the 20's here. Sunny and snowy. We haven't been able to dig out the grill yet, but maybe thinking the warm thoughts will start a spring thaw.

## **Pork Tenderloin with Fresh Fruit Salsa**

Serves 4

Reference back to last week's Marinade #2 for the "Classic Pork & Chicken Marinade"

Trim 2 Pork Tenderloins (1 ¼ lbs each)

Marinate meat for 6-8 hours

## **Fresh Fruit Salsa**

Prepare fresh fruit salsa while meat marinates. Needs to refrigerate for 2-3 hours in order to let flavors meld together

- ½ C Pineapple, diced
- 1 C Cantaloupe, diced
- 1 Red Bell Pepper, diced
- ½ Medium Red Onion, diced
- 1 Tomato, diced (not too ripe)
- 1 Fresh Jalapeno, minced
- 5 Garlic Cloves, minced
- 1 tsp Olive Oil
- 1 tsp Red Wine Vinegar
- 1 tsp Kosher Salt
- 1 tsp Fresh Cracked Black Pepper
- 1 tsp Ground Cumin
- ½ Lime, juiced
- Splash of Hot Sauce

Toss together all ingredients. Cover and refrigerate for 2-3 hours.

Grill meat over white hot coals for approximately 20 minutes, turning until a nice crust forms on all sides. Cut into medallions 1" thick. Serve over rice with generous spoonfuls of fresh fruit salsa.