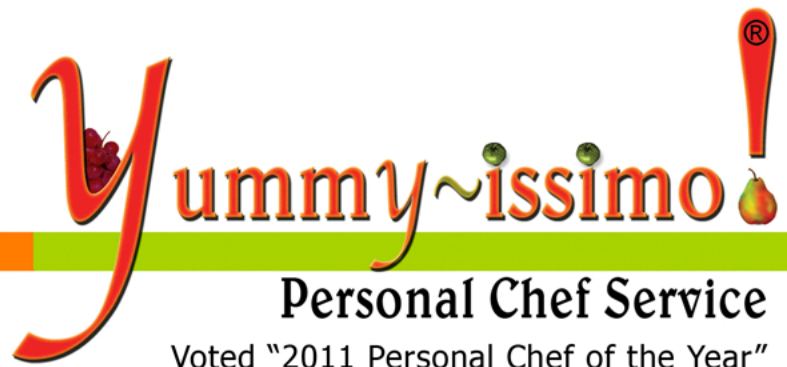


# Honey Mustard Pork Tenderloin



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1/2c soy sauce

4 garlic cloves, minced

1T fresh ginger, minced

4 green onions, thinly sliced

1/2c honey

2T Dijon mustard

1/2c red wine

1T mustard seeds

1 pound pork tenderloin, trimmed

Place all marinade ingredients into large bowl and mix well making sure to mix in the honey. Place marinade and pork tenderloin in large zip~lock bag and refrigerate overnight.

Pour marinade into large saucepan and bring to boil. Reduce heat and gently boil until reduced by at least one~half.

Spray grill grates with Pam® and preheat to medium~high heat. Grill tenderloin about 20 minutes or until medium. Let stand 5~10 minutes before slicing. Serve with reduced marinade.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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