

# Honey~Mustard Marinated Pork



Serves 4

1/2c soy sauce

1/2c honey

2T garlic, minced

2T Dijon mustard

1T ginger, minced ~ or use 1t dried ginger

1/2c red wine

4 green onion, thinly sliced

1 pork tenderloin, trimmed

Combine all marinade ingredients and mix together well in bowl. Place pork in large zip lock bag and add marinade. Close tightly and refrigerate 8 hours.

Grill pork on medium heat about 30 minutes or until medium well. Or, bake at 350 for about 30 minutes.

Strain marinade and place in saucepan and reduce down to about 1/2. Serve with pork as dipping sauce.

#### Prepare Ahead Tip

Pork can be marinated and made ahead and served at room temperature.