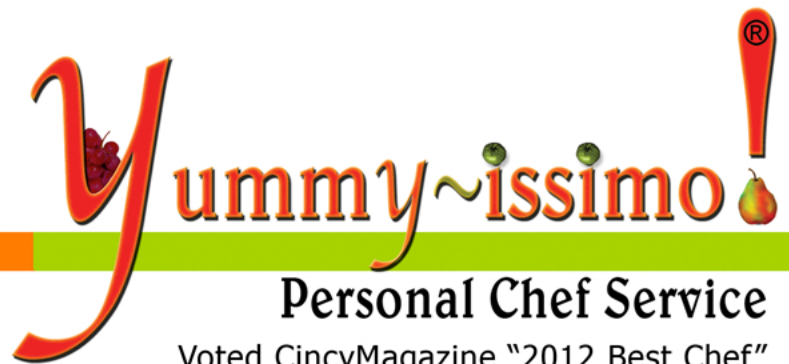


Honey~Mustard Marinated Pork



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1/2c soy sauce

1/2c honey

2T garlic, minced

1/2c red wine

1T ginger, minced

2T Dijon mustard

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 half. Serve with pork as dipping sauce.

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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