

Tasty Tenderloin II



Pork tenderloin marinated in red wine, soy sauce, garlic, honey, onion and mustard

Serves 4

1 ~ 16oz pork tenderloin, trimmed

4 garlic cloves, minced

1/2c soy sauce

1T ginger, grated

1/2c dry red wine

4 green onions, sliced

1/2c honey

2T Dijon mustard

Combine soy sauce, wine, honey, garlic, ginger, green onions and mustard in bowl. Pour into large zip~lock bag and add pork tenderloin. Seal and refrigerate at least 4 hours and up to 24 hours.

Strain marinade and pour into saucepan. Cook over medium heat until reduced by half.

Grill pork tenderloin over medium heat for 20 minutes or bake at 350 for 25 minutes. Allow pork to rest before slicing for at least 10 minutes. Slice and serve with reduced marinade as dipping sauce.

Prepare Ahead Tip

Pork can marinate in refrigerator up to 48 hours.

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