

# Thai Lime Pork Tenderloin



A lovely combination of flavors

Serves 4

1 ~ 1 pound pork  
tenderloin, trimmed

1/2c lime juice ~  
about 3 limes

zest from 3 limes

1c soy sauce

2T sesame oil

1/4c dry sherry

1/4c honey

2T grated ginger root

6 garlic cloves, finely  
minced

1/4c cilantro,  
chopped

4 green onions, thinly  
sliced

1 pinch cayenne  
pepper

Mix together all marinade ingredients in large zip~lock bag. Add pork tenderloin. Seal bag and place in refrigerator for at least 4 hours.

Preheat oven to 350. Remove pork tenderloin from refrigerator and allow to sit at room temperature 30 minutes. Strain marinade into small saucepan and place pork onto baking sheet sprayed with non~stick cooking spray. Bake 25 minutes. While pork is baking, reduce marinade to use as a dipping sauce. Cooked marinade is also great as a sauce for rice on the side.

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