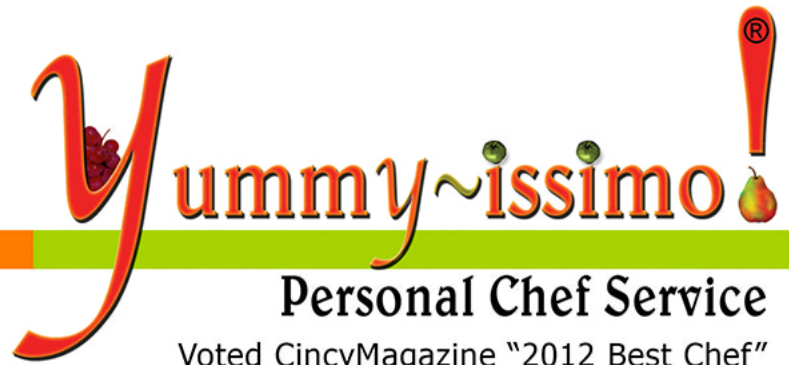


Thai Lime Pork Tenderloin



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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 grill to medium~high temperature. Remove pork tenderloin from refrigerator and allow to sit at room temperature 30 minutes. Strain marinade into small saucepan.

Spray grill grates with non~stick cooking spray. Place pork on grates, close lid and turn 1/4 turn every 4 minutes for a total of 20 minutes. While pork is cooking, reduce marinade to use as a dipping sauce.

Debbie Spangler ~ Certified Personal Chef

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