

TERIYAKI PORK TENDERLOIN

SOURCE: QUICK COOKING, May/June 2001 (Debora Brown – St Leonard MD)

INGREDIENTS:

1/2 C soy sauce
1/4 C olive OR vegetable oil
4 tsp brown sugar
2 tsp ground ginger
1 tsp pepper
2 garlic cloves, minced
4 pork tenderloins (3/4 – 1 lb each)
Coarsely ground pepper, optional

DIRECTIONS:

In large resealable plastic bag, combine first 6 ingredients – add pork – seal bag and turn to coat – refrigerate 4 hours, turning occasionally.

Drain and discard marinade – grill tenderloins, covered, over indirect medium heat for 8-9 minutes on each side till meat juices run clear and meat thermometer reads 160° F – sprinkle with pepper, if desired.

Yield: 6 servings