



Marinated Pork Tenderloin

Rated:

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Prep Time: 10 Minutes

Cook Time: 20 Minutes

Ready In: 6 Hours 30 Minutes

Servings: 4

"For this easy-to-follow recipe, pork tenderloin marinates in sherry, cinnamon, brown sugar and soy sauce, for sweet, moist and tender results."

INGREDIENTS:

- 1/4 cup soy sauce
- 1/4 cup packed brown sugar
- 2 tablespoons sherry
- 1 1/2 teaspoons dried minced onion
- 1 teaspoon ground cinnamon
- 2 tablespoons olive oil
- 1 pinch garlic powder
- 2 (3/4 pound) pork tenderloins

DIRECTIONS:

1.

Place soy sauce, brown sugar, sherry, dried onion, cinnamon, olive oil, and a touch of garlic powder in a large resealable plastic bag. Seal, and shake to mix. Place pork in bag with marinade, seal, and refrigerate for 6 to 12 hours.

2.

Preheat grill for high heat.

3.

Lightly oil grate. Place tenderloins on grill, and discard marinade. Cook 20 minutes, or to desired doneness. Slice into medallions, and serve.

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