



#MakeItGAP

RECIPES

GRILLED PORK TENDERLOIN

From Renae Donus
GAP Marketing Specialist

YIELD: Serves 10

INGREDIENTS:

1 pork tenderloin (about 1 1/2 lb)
1/2 cup soy sauce
2 oranges
1 lime
1 Tbsp dijon mustard
1 tsp ginger
1 clove garlic
1 Tbsp scallions

PREPARATION:

Place the pork tenderloin in a plastic, sealable bag. Squeeze juice of oranges and lime into measuring cup. Combine remaining marinade ingredients in measuring cup and stir to combine. Pour over the tenderloin and seal bag. Marinate overnight in the refrigerator.

Preheat an outdoor grill or preheat oven to 350°F. Remove pork tenderloin from marinade and place on a plate. Brush olive oil onto grill and over meat for extra flavor. Reserve marinade. Grill tenderloin about 35 minutes to 40 minutes over medium heat or roast in oven for 45 minutes. Allow meat to sit about 10 minutes before cutting into two inch serving pieces.

While meat is grilling, bring reserve marinade to a boil in a small saucepan, then lower the heat and gently simmer until it is reduced, stirring occasionally. Drizzle marinade over each piece of meat.

Note: Paula Deen's recipe calls for 1/2 cup ground tamarind concentrate, but I leave that out when I make the marinade. It's an option to add back in if you'd like!

Recipe from www.pauladeen.com, recipe by Paula Deen