

Honey-Gingered Pork Tenderloin (or 'the best thing ever')

Keeping Up with the Joneses
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Ingredients:

- 2 (3/4-1 lb) pork tenderloins
- 1/4 cup honey
- 1/4 cup soy sauce
- 1/4 cup oyster sauce
- 2 Tbsp brown sugar
- 1 Tbsp, plus 1 tsp minced fresh ginger root (this must be fresh. must.)
- 1 Tbsp minced garlic
- 1 Tbsp ketchup
- 1/4 tsp onion powder
- 1/4 tsp ground red pepper
- 1/4 tsp ground cinnamon

Instructions:

- Place tenderloins in a large baking dish. Combine all remaining ingredients, stirring well, and pour over tenderloins. Cover and marinate in refrigerator at least 8 hours. I would recommend overnight, and they can even be marinated for up to 2 days. This only makes the flavor better! Just be sure to turn the pork tenderloin with tongs occasionally.
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- Remove tenderloins from marinade, reserving the liquid. Grill tenderloins over medium heat for 25 to 35 minutes, turning often and basting with reserved marinade.
- The pork is done when it reaches 160 in thickest part using a meat thermometer. Once it hits this mark, it's *perfection*. Let the pork sit for 10 minutes. Slice tenderloin thinly and arrange on serving platter.
- Recipe can be easily doubled. Leftovers are excellent even when cold. You don't need

a sauce or anything on this tenderloin, just eat it exactly as it is!

Total Time: 10 minutes prep, 8+ hours marinade and 35 minutes grilling

Serves: 6