

Grilled Pork Tenderloin

yield: 4 people

Ingredients:

1 piece of pork tenderloin (about 1lb5oz/650g)

salt, black pepper

¼ cup oil olive

½ cup white wine

4 cloves of garlic - crushed

1 shallot - chopped

2 tablespoons chopped rosemary

½ teaspoon salt

¼ teaspoon black pepper

Directions:

Wash, clean and dry the pork tenderloin. Slice it, sprinkle with salt and black pepper and put into a bowl.

Mix together the oil olive, wine, garlic, scallion, rosemary, salt and pepper. Pour the marinade over the meat. Cover the bowl and put into a refrigerator for a few hours. Then remove meat from the marinade and grill for about 2 minutes each side. Serve with salad or other favorite side dish.

Enjoy!:)