



## Cathy Rubino's Grilled Pork Tenderloins with Sweet Mustard Ginger Glaze

### Ingredients:

#### Marinade

- 1/4 cup Dijon style mustard
- 2 tablespoons soy sauce
- 2 tablespoons. peanut oil
- 1 tablespoon. sesame oil
- 3 tablespoons sweet chili sauce (or 3 tbspn. plum sauce with 1/8 tspn. cayenne pepper)
- 1/4 teaspoon. minced garlic
- 1/4 teaspoon. minced fresh ginger

2 pork tenderloins

### Preparation:

Mix all marinade ingredients together.

Place 2 pork tenderloins in a glass dish or gallon-size freezer bag.

Pour marinade over pork.

Cover and let marinate for 6-12 hours or overnight in the refrigerator.

Cook pork on the grill or under the broiler until 140° internal temperature, turning frequently.

This will take approximately 7-9 minutes.

Let sit for 5 minutes, and then cut into slices that are about 1-inch in thickness.

Yield: 4 servings; approximately 1/2 tenderloin per person.

### Serving Suggestion:

Serve with Mint Pesto with Orzo Pasta (see recipe in "Pasta & Rice" section).