



PORK TENDERLOIN

INGREDIENTS

Pork:

- 1/4 cup soy
- 2 tbs. brown sugar
- 2 oz. bourbon
- 2 pork tenderloins

Mustard Sauce:

- 1/2 tsp. curry powder
- 1 tbs. dry mustard
- 1 tbs. soy
- 1 tbs. vinegar
- 1/2 cup catsup

DIRECTIONS

Pork:

- 1 Combine together soy, sugar and bourbon.
- 2 Marinate the tenderloins for at least one hour.
- 3 Remove meat from sauce. BBQ over low heat or bake in oven at 325° basting every 10 minutes for 40 to 60 minutes.
- 4 Cut diagonally into thin slices and serve with mustard sauce.

Mustard Sauce:

- 1 Mix or whisk together curry powder, dry mustard, soy, vinegar and catsup.