

## Bourbon Marinated Roasted Pork Tenderloin



### Ingredients:

- 1 cup Bourbon
- $\frac{3}{4}$  cup Soy sauce
- $\frac{3}{4}$  cup brown Sugar
- $\frac{3}{4}$  cup Dijon Mustard
- 3 tsp finely chopped Ginger
- 9 cloves Garlic, minced
- 6 (1 lb) whole Pork Tenderloins, trimmed of silver skin
- 6 tbsp Olive Oil
- 1 cup Chicken stock
- 3 tbsp unsalted Butter

### Directions:

- Place the bourbon, soy sauce, brown sugar, Dijon mustard, ginger and garlic in a bowl and whisk to combine.
- Split into two large Ziplock bags and add the pork tenderloins.
- Marinate for at least 8 hours or overnight.
- Preheat oven to 450°, place large cast iron skillet in the oven and heat up, about 10 minutes.
- Remove Pork tenderloins from bags and discard the marinate.
- Remove the pan from the oven.
- Add the oil to the pan and swirl.
- Place the pork in the pan and roast in the bottom third of the oven for 10 minutes, flip the pork and cook until the internal temperature is 140°-145°, about 8-12 minutes.
- Remove the pork from the pan and tent with foil to rest for 10 minutes.
- Once the meat is rested and has given up some of its juice, place the pan back on the stove top over medium heat.
- Add the chicken stock and pork juices and scrape the brown bits from the bottom of the pan.
- Strain, then swirl in butter.

Season to taste with salt and pepper

**To Plate**

Slice the tenderloin on the bias and drizzle with the sauce.  
Serve with the Polenta fries and creamed spinach.