

Bourbon-Glazed Pork Tenderloin

Serves 10-12



2 cups	firmly packed light brown sugar
3/4 cup	Dijon Mustard
1/2 cup	soy sauce
1/2 cup	bourbon
2 tsp	salt
1 tsp	pepper
5 pounds	pork tenderloin

Stir together first 6 ingredients in a shallow dish or large zip-top plastic bag; tenderloins. Cover or seal, and chill 30 minutes, turning once.

Remove pork from marinade, reserving marinade.

Grill pork, covered with grill lid, over medium-high heat (350° to 400°) about 10 to 12 minutes or until a meat thermometer inserted into the thickest portion registers 138°-140°, turning as necessary. Remove from grill and tent to rest for 10 minutes.

While meat is grilling; bring reserved marinade to a boil in a small saucepan, and cook, stirring occasionally, 5-10 minutes (the marinade should reduce to a thick syrup). Slice tenderloin approximately 3/8 inch thick, place several slices on plate and pour reduced marinade over meat before serving.