

GARLIC-GINGER ROASTED PORK TENDERLOIN

(serves 10 or 12)

INGREDIENTS:

1/2 cup Soy Sauce
1/4 cup Vegetable Oil
2 tbsp Molasses
1 tbsp ground Ginger
2 tsp dry Mustard
6 cloves Garlic, minced (use more if you like garlic)
1 (4 – 5 lbs) boneless rolled pork loin roast or pork tenderloin

Two smaller tenderloins will cook in less time so this option was chosen for the cooking club evening.

PREPARATION:

COMBINE first 6 ingredients in a bowl, stirring with a wire whisk until blended

REMOVE pork tenderloin halves from the elastic nets.

There should be 2 pieces per tenderloin.

Trim excess fat from pork.

Place pork in a shallow baking dish or zip-top plastic bag; pour soy sauce mixture over pork, turning to coat.

Cover and refrigerate 8 hours or overnight.

REMOVE pork tenderloins from marinade, reserving marinade.

Place pork tenderloin halves together, and secure with string. Place in a greased roasting pan or dish.

BAKE at 350 ° F for about 1 1/2 hours or until meat thermometer inserted in thickest portion registers 160 F, brushing with remaining marinade during first hour of cooking. Let pork rest 10 minutes before carving.

PLACE two or three 1/2 inch thick pork slices on each plate, then drizzle pan juices over pork slices and serve.