

MARINATED PORK TENDERLOIN

SERVES 8 Nan Williams

INGREDIENTS

2 pork tenderloins (1 pkg)

MARINADE

1½ cup vegetable oil

¾ cup soy sauce

2 tbsp dry mustard

1 tbsp pepper

½ cup lemon juice

½ cup white wine vinegar

1½ tsp fresh parsley

1 clove garlic, minced

Combine marinade ingredients. Marinate pork overnight.

Bring to room temperature, approx 30 min.

Grill until pork reaches 145–150°, approx 20 min, turning pork to each side as you grill.

DEEDEE'S NOTES:

- Recipe may be prepared prior to guests arriving and served at room temperature.
- This is also very good for a cocktail buffet with Sister Schubert's rolls and mustard.
- Increases well.



Good friend and wonderful godmother to Carolyn, Nan Williams, shared this recipe years ago. Chances are if you have been in our home, you have enjoyed this pork tenderloin!