

TERIYAKI MARINATED GRILLED PORK TENDERLOIN

1/2 c. oil
1/4 c. soy sauce
1/2 t. ground ginger
1/3 c. dry sherry
1 minced garlic clove
1 small chopped onion
2 to 3 lbs. pork tenderloin

Trim fat and white film from tenderloins. Marinated in remaining ingredients for 2 to 24 hours in refrigerator. Grill over low to medium hot coals about 15 to 20 minutes.

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