

Asian Pork Tenderloin by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A very good marinade that makes the tenderloin very tasty and good. Super simple. Mix the marinade, refrigerate and then bake. Doesn't get much easier then that!

Ingredients:

- 1/3 cup soy sauce
- 1/4 cup sesame oil
- 1/3 cup packed light brown sugar
- 2 Tablespoons Worcestershire sauce
- 2 Tablespoons lemon juice
- 2-4 garlic cloves, crushed
- 1 Tablespoon of dry mustard
- 1-1/2 teaspoons pepper
- 1-1/2-2 pounds pork tenderloin

Whisk together first 8 ingredients. Place pork in a shallow dish and add marinade, turning to coat.

Cover and chill at least 8 hours. Remove pork from marinade, discarding marinade. Place on a foil-lined baking sheet. Bake in a preheated 450° oven for 25 minutes or until a meat thermometer registers 160°. Let pork stand 5 minutes before slicing.

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