



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

PORK TENDERLOIN IN BOURBON

INGREDIENTS

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| ‡ ¼ cup soy sauce | ‡ 3 lb. pork tenderloin |
| ‡ 2 cloves garlic, halved | ‡ 2 Tbsp. brown sugar |
| ‡ ¼ cup bourbon | |

DIRECTIONS

1. Mix together soy sauce, bourbon, brown sugar, and garlic. Pour over pork, cover, and refrigerate at least 2 hours, turning occasionally.
2. Preheat oven to 325 degrees F. Remove pork from marinade, and place on rack of shallow roasting pan.
3. Bake for 45 minutes or until meat thermometer registers 160 degrees F.