

Pork Tenderloin

- ¼ cup vegetable oil
- ¼ cup soy sauce
- ¼ cup sherry
- 1 tablespoon dry mustard
- 1 teaspoon ground ginger
- ½ teaspoon dried parsley
- ½ teaspoon thyme
- 2 garlic cloves, peeled, ends removed, minced
- Salt to taste
- Pepper to taste

In a shallow bowl or plastic bag combine vegetable oil, soy sauce, sherry, dry mustard, ground ginger, dried parsley, thyme, garlic cloves, salt and pepper. Mix well and add pork tenderloin to marinade. Cover and refrigerate for 15 minutes or overnight. Preheat grill or broiler. Remove pork from marinade. Dry meat off. Place on grill or broiler pan with rack for 12-15 minutes, turning to brown all sides. Slice into thin medallions. Makes six to eight servings.