

GRILLED PORK TENDERLOINS

yield: 8 SERVINGS prep time: 10 MINUTES grill time: 20 MINUTES total time: 30 MIN + MARINATING

INGREDIENTS:

- 1/3 cup honey
- 1/3 cup reduced-sodium soy sauce
- 1/3 cup teriyaki sauce
- 3 tablespoons brown sugar
- 1 tablespoon minced fresh gingerroot
- 3 garlic cloves, minced
- 4 teaspoons ketchup
- 1/2 teaspoon onion powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 2 Rural Roots Ranch pork tenderloins (about 1 pound each)
- Hot cooked rice



DIRECTIONS:

1. In a large bowl, combine the first 10 ingredients.
2. Pour half of the marinade into a bowl or shallow dish; add tenderloins and turn to coat.
3. Cover and refrigerate 8 hours or overnight, turning pork occasionally. Cover and refrigerate remaining marinade.
4. Drain pork, discarding marinade.
5. Grill, covered, over indirect medium-hot heat for 20-35 minutes or until a thermometer reads 145°, turning occasionally and basting with reserved marinade.
6. Let stand 5 minutes before slicing.
7. Serve with rice.

Can you freeze Grilled Pork Tenderloins?

Freeze uncooked pork in a freezer container with marinade. Transfer reserved marinade to a freezer container; freeze. To use, completely thaw tenderloins and marinade in refrigerator. Grill as directed.

GRILLED PORK TENDERLOIN TIPS

How long do you grill pork loin per pound?

Most pork tenderloins are around 1 to 1-1/2 pounds and take about 15 minutes to cook. This recipe calls for two tenderloins, which means the cooking time will be anywhere from 20 to 35 minutes. Use a meat thermometer to test for doneness—the meat's internal temperature should be 145° when fully cooked.

What is the difference between a pork loin and a pork tenderloin?

The loin refers to a large portion of back meat that can be sold in a large, flat slab. The tenderloin is a small, tender, cylindrical portion within the loin

How do you keep pork loin from drying out?

Keep in mind that for pork, pink does not mean raw, so avoid the impulse to overcook it. Once the meat's internal temperature hits 145°, you can stop cooking.

Adapted from Taste of Home