

Pork Loin Marinade



This is so fast and delicious that I never seem to make pork tenderloin any other way. I got this recipe from my sister-in-law, Marg, many years ago and it has been well utilized. I like to cook an extra one to use for sandwiches. It's awesome with some Dijon mustard, mayonnaise and lettuce or maybe a little chutney.

2	pork tenderloins
1/4	cup soya sauce
1	clove garlic, crushed
1/2	tsp black pepper
2	tsp brown sugar, packed
2	Tbsp oil
1	tsp fresh ginger, grated or 1/2 tsp dry

- Whisk all ingredients together and pour over pork tenderloin.
- Let marinate for at least 15 minutes, or all day sealed, in the refrigerator.
- Barbecue or grill about 7 minutes on each side.
- Let sit 5 minutes before slicing.

Makes 6 servings

Anne's Favourites

KEEP FRESH GINGER ROOT IN FREEZER



If you do not use fresh ginger frequently, store it whole in the freezer. You can easily grate off what you need from the frozen root to use interchangeably in a recipe calling for fresh. Thanks to chef Michael Smith for this tip.