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▶▶▶ June 2015 ◀◀◀

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## ***Grilled Pork Tenderloin with Asian Sauce***

- 1 (2 Lb) unseasoned pork tenderloin
- 1/2 Tbsp garlic, minced or pressed (about 1 clove)
- 2 Tbsp fresh ginger, minced (or 1 tsp ground)
- 1 Tbsp fish sauce
- 1 Tbsp lite soy sauce
- 1/2 Tbsp granulated sugar
- 1 Tbsp sesame oil (optional)

- 1) Preheat grill or oven broiler (with rack 3 inches from heat source) on high temperature.
- 2) Remove visible fat from tenderloin and discard. Set tenderloin aside.
- 3) Combine garlic, ginger, fish sauce, soy sauce, sugar, and sesame oil (optional) in a small dish. Stir marinade until sugar dissolves.
- 4) Brush tenderloin with marinade or pour one-third of the marinade evenly over the pork. Place in oven or grill with lid closed.
- 5) Every 5 minutes, turn over the tenderloin and add 1 tablespoon of additional marinade, until meat is fully cooked (to a minimum internal temperature of 160 °F).
- 6) Let stand for 5 minutes.
- 7) Cut 12 slices, each about 1 inch thick. Serve three slices (about 3 oz cooked weight) per serving.

Makes 4 Servings

