

Lynn's Pork Tenderloin



SERVINGS
4

PREP TIME
15 MINUTES

COOK TIME
30-45 MINUTES

INGREDIENTS

1 pork tenderloin	1 tsp fresh ginger, minced
2 tbs dry mustard	10 oz jar currant jelly
2 tsp thyme	½ cup plus 2 tbs sherry or cooking wine
2 cloves garlic, minced	½ cup soy sauce

DIRECTIONS

Marinate overnight:

Rub pork with dry mustard and thyme.
Combine sherry, soy sauce, garlic and ginger.
Pour liquid over pork and marinate overnight in the refrigerator.

Bake:

Bake in the oven 30-45 minutes at 325°.
Stir currant jelly and sherry in a pan and simmer for 2 minutes. Drizzle over meat.