



Lynn's Pork Tenderloin

- 1 Pork Tenderloin package *
 - 2 cloves garlic, minced *
 - 2 tablespoons dry mustard *
 - 1 teaspoon fresh ginger, minced
 - 2 teaspoon thyme *
 - 1 (10oz) jar currant jelly
 - ½ cup sherry or cooking wine *
 - 2 tablespoons sherry or cooking wine *
 - ½ cup soy sauce *
- *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 in the oven 30-45 minutes at 325°.
Stir currant jelly and sherry in a pan and simmer for 2 minutes.
Use this as a gravy and pass with meat.