



From the Kitchen of
Susan Wagener

Roasted Pork Tenderloin

1 package of pork tenderloins. Usually two come to a package.

Marination sauce

2-6 cloves of garlic depending on how much garlic you like
1/3 Cup Soy Sauce
1/2 Cup Extra Virgin Olive Oil
2 Tablespoons light brown sugar
1 medium onion

Put all ingredients except the tenderloins in a food processor or blender and blend well.

Put tenderloins in sealable container. I have a marinating container that takes all the air out. A zip-lock baggie works fine too. Marinate for 4 hours to overnight in refrigerator.

Preheat oven to 350 degrees. 325 degrees if you are using a convection oven.

Take the roast out of the container and save the marination juice. Place on roasting rack over a cookie sheet. This keeps the roast up off the pan so it doesn't burn.

Pour a little water on the cookie sheet. This prevents the drippings from the roast from burning while it is roasting. You will need to add water to the cookie sheet several times during the time it is roasting. I usually check about every 10 minutes and add water if needed.

Roast it until the internal temp is 165 degrees on a meat thermometer. This will take 45 minutes to an hour in a regular oven. It will take 30-45 minutes in a convection oven depending on the size of the tenderloins.

Take it out of the oven and place it in foil. It will continue to cook while wrapped in foil for 15 minutes to an internal temp of 170 degrees.

Sauce

While the tenderloins are roasting, pour the marination juice in a sauce pan and bring to a boil. Turn down to a low simmer and let it reduce. About 20 minutes or so. Keep warm until ready for drizzling over sliced pork tenderloin.