

Southeast Conference in Ocala

Grilled Pork Tenderloins

John's recipe

Amount	Measure	Ingredient -- Preparation Method
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1/2	cup	teriyaki sauce
1/2	cup	soy sauce
3	tbls	brown sugar
1	clove	garlic -- pressed
2		green onions -- chopped
1	tbls	sesame seeds
1/2	tsp	ground ginger
1/2	tsp	pepper
1	tbls	vegetable oil
3	(1 1/2 -pound)	packages pork tenderloins

Combine first 9 ingredients in a shallow dish (or zip bag). Add pork, and turn to coat.

Cover and refrigerate 2 to 4 hours.

Cook tenderloins, covered with grill lid, over medium-hot coals (350 degrees to 400 degrees) 20 minutes or until a meat thermometer inserted in thickest portion registers 160 degrees, turning once.

Yield: 12 to 16 servings.

NOTES: Pork tenderloins are usually sold three to a package. This recipe makes enough marinade for all three tenderloins.