

# Grilled Pork Tenderloin

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*Make the most of a warm evening and prepare your dinner on the grill. A bit of herbs and wine makes for one delicious grilled tenderloin.*

## Ingredients:

1 (1 ½-pound) pork tenderloin, trimmed  
¼ cup dry white wine  
¼ cup olive oil  
2 tablespoons lemon juice  
2 teaspoons honey  
½ teaspoon dried tarragon  
Ground black pepper, to taste

## Directions:

- 1) Preheat grill.
- 2) Slice pork into 1-inch round medallions. Place slices cut-side down on a clean surface; flatten to ½-inch thickness with a rolling pin or meat pounder. Place in a shallow dish; set aside.
- 3) Whisk together remaining ingredients in a small bowl; pour over pork to coat both sides. Cover and refrigerate 30 minutes to 2 hours.
- 4) When coals are hot, place pork cut-side down on grill; cook over medium until juices rise to the surface, about 3 minutes. Turn and cook an additional 3 minutes, until no longer pink. Serve immediately.