

Sweet and Sour Pork Tenderloin

Printed from Pork Tenderloin Recipes at <http://www.porktenderloinrecipes.org/>

Ingredients:

2 lbs of pork tenderloin.

¼ cup of brown sugar.

¼ cup of cider vinegar.

1 teaspoon of honey.

1 teaspoon of chili powder.

1 teaspoon of ground cumin.

4 cloves garlic, minced.

2 tablespoons of dry sherry.

¼ cup of soy sauce.

Directions:

Combine all ingredients except the pork to form a marinade.

Pour the marinade over the pork.

Marinate overnight in your refrigerator.

Remove from the marinade and grill over medium-hot coals for 20-25 minutes or until done.