



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Honey-Gingered Pork Tenderloin (adapted from Gourmet via epicurious.com)

Serves 4-6

¼ cup honey
¼ cup soy sauce
¼ cup oyster sauce
2 tablespoons packed brown sugar
1 tablespoon plus 1 teaspoon minced peeled fresh gingerroot
1 tablespoon minced garlic
1 tablespoon ketchup
¼ teaspoon onion powder
¼ teaspoon cayenne
¼ teaspoon cinnamon
two ¾-pound pork tenderloins, trimmed of silver skin

1. In a small bowl, whisk together all of the ingredients except the pork. Add the pork and the marinade to a gallon-size zipper-top bag and refrigerate for at least 8 hours or up to 1 day.
2. Prepare a medium-hot grill. (You should be able to hold your hand 5 inches above the grate for 3 to 4 seconds.) Remove the pork from the marinade, reserving the marinade.
3. Grill the pork, basting with the reserved marinade, for 10 minutes, turning a quarter turn every 2½ minutes. Discard marinade. Continue to cook pork, turning every minute or so, until an instant-read thermometer inserted into the thickest part of the tenderloin measures 145 degrees or the meat is slightly pink at the center. Let the pork rest 5 minutes before slicing.