

# Pork Tenderloin in Bourbon

By Debbie from Todd

Tender Pork marinated in soy sauce, bourbon and more. May also be grilled.

## Ingredients:

### Marinate

¼ cup soy sauce

¼ cup bourbon

2 tablespoons brown sugar

2 cloves garlic, halved

**3 pounds pork tenderloin**

## Directions

1. Mix together soy sauce, bourbon, brown sugar and garlic. Pour over pork, cover, refrigerate at least 2 hours, turning occasionally.
2. Preheat oven to 325 F. Remove pork from marinate and place on rack of shallow roasting pan.
3. Bake for 45 minutes or until meat thermometer reads 145 degrees at center of cut.
4. Let the meat rest for five minutes, covered, before serving.

## Notes

Serves eight

Calories per serving, 239