Maple Garlic Marinated Tenderloin

Description

A delicious, sweet marinade using real maple syrup. Great on chicken or pork tenderloin



Ingredients

- 2 tbsp dijon mustard
- 1 tsp sesame oil
- 3 clove garlic minced
- 1 cup maple syrup
- 1 1/2 lbs pork tenderloin

Instructions

Combine mustard, sesame oil, garlic, pepper, and maple syrup.

Place pork in a shallow dish and coat thoroughly with marinade.

Cover, then chill in the refrigerator at least eight hours, or overnight.

Remove pork from marinade, and set aside.

Bake at 375 for 45 minutes.

Transfer remaining marinade to a small saucepan, and cook on the stove over medium-low heat for 5 minutes.

Summary

Yield: 6
Prep Time: 1 hour
Category: Meats
Cuisine: American