

Marinated Roast Pork Tenderloin

Ingredients:

2 small pork tenderloins or 1 regular size (from Costco - 2 small ones come in each bag)
2 green onions cut in half lengthwise
1 T brown sugar
1/2 cup soy sauce (or liquid aminos)
2 T dry red wine
1 T honey
3/4 tsp cinnamon
2 cloves crushed garlic
1 tsp red food coloring

Instructions:

Trim all fat from meat. Combine other ingredients in bowl. Place tenderloins in rimmed baking pan. Cover with marinade. Let stand at room temp for one hour or refrigerate overnight, turning occasionally.

Drain meat, reserving marinade in small bowl.

Place pork on wire rack over baking pan lined with foil. Bake at 350 degrees for 45 minutes or until roast temperature reaches 140 (slightly pink) or 145 (medium). Turn roast, basting with marinade several times while cooking. Cool, then cut on the diagonal into slices. Can be served warm or chilled.