

Pork Tenderloin with Mustard Sauce

Whole Pork Tenderloin (3/4 to 1 1/2 pound)

Marinate: 1/2 c. Soy Sauce
 1/2 c. Bourbon
 4 Tbls. Brown Sugar

Mustard Sauce:
 1/3 c. Sour Cream
 1/3 c. Mayonaise
 1 Tbls. chopped chives
 1 1/2 Tblsp. Vinegar
 1 Tbls. Dry Mustard

Yield: 4-6 servings

Place marinate and whole tenderloin into ziplock baggy, seal, and refrigerate for 8 hours or overnight.

Take tenderloin out of baggy, reserving marinate.

If using oven, bake tenderloin at 325 f. for 1 hour uncovered — baste occasionally with reserved marinate.

If using outdoor BBQ, grill for 30 minutes on LOW fire, direct heat. Baste and turn often (every 5 minutes). You can thin basting marinate with bourbon to stretch.

Remove from fire, check for doneness (juicy but not red or pink in center) Can be microwaved for short time to finish up cooking if needed.

When done, carve tenderloin into 1/2 to 1 inch thick, straight or diagonally sliced, medallions. Place several medallions on each dinner plate for each serving.

Ahead of time or while cooking, prepare mustard sauce by mixing up ingredients. Refrigerate. Use as condiment on serving plate or in small bowl at place setting.