

MARINATED PORK TENDERLOIN

1/4 CUP SOY SAUCE
**1/4 CUP PACKED BROWN
SUGAR**
2 TABLESPOONS SHERRY
**1 1/2 TEASPOONS DRIED
MINCED ONION**
**1 TEASPOON GROUND CIN-
NAMON**
2 TABLESPOONS OLIVE OIL
1 PINCH GARLIC POWDER
**2 (3/4 POUND) PORK TEN-
DERLOINS**

**PLACE SOY SAUCE, BROWN
SUGAR, SHERRY, DRIED
ONION, CINNAMON, OLIVE
OIL, AND A TOUCH OF GAR-
LIC POWDER IN A LARGE
RESEALABLE PLASTIC BAG.
SEAL, AND SHAKE TO MIX.
PLACE PORK IN BAG WITH
MARINADE, SEAL, AND
REFRIGERATE FOR 6 TO 12
HOURS.**

**PREHEAT GRILL FOR HIGH
HEAT.**

**LIGHTLY OIL GRATE. PLACE
TENDERLOINS ON GRILL,
AND DISCARD MARINADE.
COOK 20 MINUTES, OR TO
DESIRED DONENESS. SLICE
INTO MEDALLIONS, AND
SERVE.**