

Barbecue Pork



2 to 3 lbs. pork tenderloins (comes in 2-pack)
½ cup soy sauce
½ cup oyster sauce
2 tablespoons fresh ginger, minced
2 tablespoons fresh garlic, minced
4 tablespoons sesame oil
¼ cup sweet and sour sauce

In medium bowl, mix together soy and oyster sauces, ginger, garlic and sesame oil. Add the pork and marinate covered for 2 hours in refrigerator.

Heat grill to medium-high; and grill pork on both sides until just done. Heat remaining marinade to 165° and use to baste meat as it cooks. When meat is almost cooked through, glaze both sides with sweet and sour sauce and finish cooking while sauce caramelizes on meat.

Remove meat from grill; and allow to stand for 10 minutes. Cut into ½” slices to serve.

Recipe submitted by
Steve Faber

Technical Service Manager



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