



# Grilled Sesame Lime Pork Tenderloin

*Yield: Serves 4-6*

## Ingredients:

Pork Tenderloin	2 ea.
Garlic – Chopped	30ml
Ginger – Chopped	30ml
Sesame Oil	30ml
Brown Sugar	60ml
Rice Wine Vinegar	30ml
Green Onion (Chopped)	1 each
Soy Sauce	125ml
Lime – Zest & Juice	2 each

## Method:

1. Clean any unwanted fat or silver skin from pork and place into a container with a tight fitting lid.
2. Combine all other ingredients in a bowl and pour 2/3 of the marinade over the pork, and reserve the rest for basting. Refrigerate over night for best results or for at least 4 hours.
3. Pre heat BBQ before cooking. Remove the pork from the marinade and pat dry with paper towel. Excess marinade on the pork will flare up when you start grilling. Cook for approximately 8 minutes per side or until your desired doneness. Using a pastry brush and the reserved marinade, baste the pork while grilling.
4. Let pork rest for 5-8 minutes before slicing. Serve with lime wedges and sliced green onion.



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