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.