

serves 6-8

Pork Tenderloin

350°

Norma

3-4 pounds of Pork Tenderloin
3-4 cloves garlic - minced
 $\frac{1}{2}$ cup soy sauce
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ tsp accent
 $\frac{1}{4}$ tsp ginger (she grated fresh)

- *Place tenderloin in baking dish. Combine all ingredients and pour over meat. Cover with plastic wrap and refrigerate several hours - or overnight. Turn twice.
- *Bake 2 hours at 325° - covered with lid or foil.
- *Slice at angle into serving pieces.
- *Place on platter and pour marinade to garnish.