

Pork Tenderloin with Pan Sauce

INGREDIENTS

1-lb pork tenderloin
2 T olive oil
2 T soy sauce
1 T brown sugar
1 T red wine vinegar
1 T lemon juice
1 T Worcestershire sauce
1 t dried parsley flakes
1 t dry mustard
1 t garlic powder
1/4 t pepper

Directions

Add all the marinade ingredients to a Ziplock bag. Add the pork tenderloin and toss to coat. Seal and refrigerate for 3-4 hours. Remove the pork from the bag and reserve the marinade. Roast in a large skillet @400° oven for 25-30 minutes. Remove and let rest 5-10 minutes while you make pan sauce. Slice the roast and put on a platter. Spoon on sauce.

Pan Sauce:

1/2 C chicken broth
reserved marinade

A pat of butter about 1/2 T

Place the skillet on medium heat; add the broth and scrape up all the browned pieces. Add the

reserved marinade and bring to a simmer and let reduce for 2-3 minutes. Whisk in the butter. Remove from heat. Pour over the pork tenderloin slices in the platter.

Source : allrecipes.com