



Pork Tenderloin

Prep time: 10 minutes

Cook time: 1 hour

Servings: 4-6

Start by getting this:

- 2 1/2 pounds pork tenderloin
- 1/8 teaspoon mustard powder to taste
- 1/8 teaspoon dried thyme
- 1/2 cup dry sherry
- 1/2 cup soy sauce
- 3 cloves garlic, minced
- 2 tablespoons fresh ginger root, minced
- 3/4 cup apple jelly
- 2 tablespoons dry sherry
- 1 tablespoon soy sauce

Now, prepare!

Step One:

Rub meat with the mustard powder and thyme to taste. Place in a nonreactive dish and add 1/2 cup sherry, 1/2 cup soy sauce, the garlic and the ginger. Coat the loin well, cover and refrigerate overnight.

Step Two:

Preheat oven to 325 degrees F (165 degrees C).

Step Three:

Bake at 325 degrees F (165 degrees C) for 25 minutes per pound, or until internal temperature reaches 160 degrees F (70 degrees C). Baste the pork occasionally while cooking.

Step Four:

Meanwhile, heat the apple jelly in a small saucepan over medium heat. Add 2 tablespoons sherry and 1 tablespoon soy sauce, stir well, reduce heat to low and let simmer. Pour over the tenderloin when it's done.