



Pork Tenderloin

Serve with our fresh and light Peter Vella White Grenache.

Ingredients

- 2-1/2 lbs. Pork tenderloin
- 1/8 tsp. Mustard powder to taste
- 1/8 tsp. Dried thyme
- 1/2 cup Dry sherry
- 1/2 cup Soy sauce
- 3 cloves Garlic, minced
- 2 Tbsp. Fresh ginger root, minced
- 3/4 cup Apple jelly
- 2 Tbsp. Dry sherry
- 1 Tbsp. Soy sauce

(serves 4-6)

Directions

- Rub meat with the mustard powder and thyme. 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.
- Preheat oven to 325 degrees F (165 degrees C).
- 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.
- 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.
- Serve with boiled potatoes and steamed vegetables for a colorful presentation.



Peter Vella