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# Marinated Pork Tenderloin

*Elizabeth St John Weinstein*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 12

**1/2 cup soy sauce**  
**1/4 cup hoisin sauce**  
**1/2 cup dry sherry**  
**1/4 cup honey**  
**1/4 cup orange juice**  
**1 tablespoon black bean sauce**  
**4 cloves garlic, crushed**  
**1 piece (two inch) fresh ginger, peeled and grated**  
**6 scallions, chopped**  
**1 tablespoon dry mustard**  
**3 (2-1/2 to 3 pounds total) pork tenderloins**  
**orange slices (for garnish)**

In a shallow dish, combine the soy sauce, hoisin sauce, dry sherry, honey, orange juice, black bean sauce, cloves, ginger, scallions and mustard. Mix well. Set aside 1/2 cup.

Place the pork tenderloins in the remaining marinade. Cover the dish with plastic wrap. Refrigerate for two to three hours or overnight. Turn occasionally.

Preheat the oven to 350 degrees.

Remove the pork from the marinade. Place on a rack in a roasting pan. Bake until the pork reaches an internal temperature of 170 degrees, about 50 minutes.

Let the meat cool completely. Refrigerate, covered, for two to three hours or overnight.

To serve, slice the pork on the diagonal into 1/4-inch slices. Arrange on a serving platter. Pour some of the reserved marinade over the meat. garnish with lemon slices.

## **Appetizers**

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*Per Serving (excluding unknown items): 62 Calories; trace Fat (6.8% calories from fat); 1g Protein; 11g Carbohydrate; 1g Dietary Fiber; trace Cholesterol; 790mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.*