



## Joe's Ginger Peanut Grilled Pork Tenderloins

Serves 4-6

2 (16 oz.) Joe's Reserve Pork Tenderloins, trimmed of silverskin  
3 Tbl soy sauce  
1 1/2 tsp of sugar  
1 Tbl sesame oil

1 Tbl smooth natural peanut butter  
1 clove garlic, minced  
1 tsp curry powder  
1 Tbl fresh ginger  
1/2 tsp coarse/sea/kosher salt

Place pork in a large re-sealable plastic bag. Mix together soy sauce, sugar, sesame oil, peanut butter, garlic, curry powder, ginger and salt in a bowl until smooth. Pour marinade over tenderloins, press air out of bag, seal, and refrigerate overnight.

Pre-heat an outdoor grill for high heat.

Allow pork to sit at room temperature while the grill is heating. Lightly oil grill grate. Cook pork 3 minutes each side (on all four sides) for a total 12-15 minutes. Remove pork from the grill when it has reached an internal temperature of 135°-140° F. Let rest 5 to 10 minutes before serving.