

Joe’s Ginger Peanut Grilled Pork Tenderloins





Instructions

1. Place pork in a large resealable 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.
2. 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.

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