

St. John's Pork Tenderloin

TOTAL TIME: 1 hour 30 minutes

2 lbs pork tenderloin	1 T fresh rosemary, chopped
1 bottle (12 oz) Deschutes Green Monster Belgian Ale	1 T fresh thyme, chopped
1 C Earl Grey Bravo tea, brewed	1 T Dijon mustard
1/2 C orange marmalade	1 T soy sauce
2 T olive oil	1 T honey
2 cloves garlic, minced	Salt and pepper to taste
1 T fresh ginger, minced	Fresh orange slices and rosemary sprigs for garnish

PREPARATION: Preheat the oven to 375° F. In a small saucepan, combine the brewed Earl Grey Bravo tea, orange marmalade, Dijon mustard, soy sauce, honey, garlic, and ginger. Bring to a simmer over medium heat, stirring occasionally, until the mixture thickens into a glaze (about 10 minutes). Set it aside.

MARINATING THE PORK: Season the pork tenderloin with salt, pepper, rosemary, and thyme. In a large resealable bag, combine the Deschutes Green Monster Belgian Ale and olive oil. Add the pork tenderloin, seal the bag, and marinate in the refrigerator for at least 1 hour, or overnight.

COOKING THE PORK: Remove the pork from the marinade and pat dry with paper towels. Heat a large oven-safe skillet over medium-high heat. Sear the pork on all sides until browned (about 2-3 minutes per side). Brush the pork with the Earl Grey Bravo glaze and transfer the skillet to the preheated oven. Roast for 20-25 minutes, or until the internal temperature reaches 145° F - 150° F. This will leave the pork slightly pink in the center. Remove the pork from the oven and let it rest for 10 minutes before slicing.

SERVING: Slice the pork tenderloin and arrange it on a serving platter. Drizzle with additional Earl Grey Bravo glaze and garnish with fresh orange slices and rosemary sprigs.