



Honey Sesame Pork Tenderloin

This is a favorite with my potato and cheese casserole

INGREDIENTS

2 cloves garlic minced
1 teaspoon dry ginger
1 tablespoon sesame oil
1/2 cup soy sauce

DIRECTIONS

Pour over 1lb pork tenderloin and marinate at least 2 hours in refrigerator. I use a ziploc bag. Mix 1/4 cup honey, 2 Tbsp brown sugar in a shallow plate. Microwave for a short time, it mixes better. Roll pork in honey mixture, coating well, then roll in sesame seeds. Roast in a shallow pan on rack. Bake at 400 for 20-30 minutes or until an internal temperature of 160 degrees. Will be a little pink. Slice thinly to serve. Serves 4

**This is one of my favorite recipes.
Enjoy,**

Darlene Bellucci