

# Grilled Pork Tenderloin With Hot Ginger Mustard Sauce

## Description

A Chinese style hot ginger mustard sauce is a nice compliment to the grilled pork tenderloin.

## Ingredients

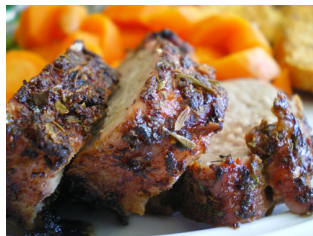
- 2 pork tenderloins, 3/4 pounds each
- 1/4 cup chicken broth
- 1/4 cup soy sauce
- 1 tbsp honey
- 1/2 tsp ground cinnamon
- 1 tbsp brown sugar

### Hot Ginger Mustard Sauce

- 1/4 cup dijon mustard
- 1 tbsp honey
- 1 tsp prepared white horseradish
- 1 tsp fresh ginger, minced
- 2 tsp sesame seeds, toasted

## Instructions

### Marinade



## Summary

**Yield:** 8

**Prep Time:** 45 minutes

**Category:** Grill

**Cuisine:** American

**Tags:** pork tenderloin, hot ginger mustard sauce

# Grilled Pork Tenderloin With Hot Ginger Mustard Sauce

Combine the soy sauce, chicken broth, brown sugar, honey and cinnamon in a large sealable plastic bag. Add the pork tenderloins, seal the plastic bag, turn several times to coat thoroughly, and refrigerate for 8 hours (or overnight) to marinate.

## Hot Ginger Mustard Sauce

in a small mixing bowl, combine the Dijon mustard, honey, horseradish and fresh minced ginger. The sauce is served on the side for dipping.

## Grill

Drain and discard the marinade. Grill the pork tenderloins over medium-hot heat, cover the while cooking grill. Cook for 35 to 40 minutes until done and nicely brown on the outside. You can use a meat thermometer if desired, pork is done when thermometer reaches 160°.

Remove from the grill, let the tenderloins stand and cool for 5 minutes before slicing.

## To Serve

Slice the pork tenderloins and sprinkle with toasted sesame seeds. Serve the hot ginger mustard sauce on the side for dipping.