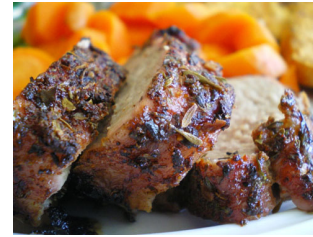
Grilled Pork Tenderloin With Hot Ginger Mustard Sauce

Description

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



Summary

Yield: 8
Prep Time: 45 minutes
Category: Grill
Cuisine: American
Tags: pork tenderloin, hot ginger mustard sauce

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

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 marinade.

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.