

Grilled Rosemary Pork Tenderloin  
Plain and Simple column from *The New York Times*  
“Winter Grill: Rosemary-Infused Pork”  
December 7, 1994

Servings: 2

**Ingredients**

8 ounces pork tenderloin

Salt and pepper

1 clove garlic

1 tablespoon fresh rosemary, chopped (or 2 teaspoons dried rosemary)

½ cup dry red wine

Nonstick spray or neutral oil for the pan

**PREPARATION**

1. Wash and dry tenderloin, and cut into ¼-inch-thick pieces. Season with salt and pepper. Place in small bowl.
2. Crush garlic; rinse and remove leaves from rosemary stems, and chop. Combine garlic and rosemary with wine, and pour over pork. Turn pork to marinate well.
3. When ready to cook pork, spray stove-top grill with pan spray, and heat. Place pork slices on grill. Cook for about 5 minutes total, turning once and basting once or twice with marinade.

Donna's Note:

As noted by one cook's comment, they took the marinade and reduced it; added a chunk of butter to create a pan sauce. A few also marinated the tenderloin or butterflied it.