

Molasses Pork Tenderloin
"The Bounty of Biltmore Cookbook,"
Compiled and edited by Whitney Wheeler Pickering
Oxmoor House, Inc. ©2000

If the weather is too chilly for grilling the tenderloin, bake it, uncovered, at 350° for 30 minutes

Yield: 4 to 6 Servings

Ingredients

1/4 cup molasses
2 tablespoons stone-ground Dijon Mustard
1 tablespoon apple cider vinegar
2 (3/4-pound) pork tenderloins, trimmed

Directions

STIR together first 3 ingredients, and brush over pork tenderloins. Cover and chill 8 hours

GRILL, covered with grill lid, over medium-hot coals (350° to 400°) about 10 minutes each side or until a meat thermometer inserted into thickest portion registers 160°.

Donna's Notes: I would suggest seasoning the pork with salt and pepper. For two tenderloins, ½ teaspoon of salt and ¼ teaspoon of pepper per tenderloin.