

MARINATED ROASTED PORK TENDERLOIN

INGREDIENTS

Pork Tenderloin, Trimmed. Allow 5-7 Oz. Per Person
The Marinade for 3 Pounds Of Tenderloin:

½ C. Olive Oil
1-2 T. Balsamic Vinegar, Or To Taste
2 T. Red Wine Vinegar
2 T. Dry Red Wine
2 T. Minced Garlic
1 T. Soy Sauce
2 T. Dried Basil
1 Tsp. Dried Thyme
1 Tsp. Oregano
Salt And Pepper To Taste

PROCEDURE

Preheat oven to 375 degrees.

Whisk all of the ingredients for the marinade together, adding the oil last. Place the tenderloin in the marinade, making sure to coat thoroughly. Let the tenderloins marinade for about 1 hour.

In a large heavy skillet, add about 2-3 T. olive oil and bring up to medium high heat. Pan sear the tenderloins on each side until caramelized.

Transfer to a baking sheet and bake for about 25 minutes or until desired temperature.

Let the meat rest about 7-10 minutes before carving.

Pork Tenderloin Equipment

Knives
Cutting Board
Paper Towels
Measuring Spoons/cups
Large Bowl
Whisk
Tongs
Platter