Marinated & Grilled Pork Tenderloin

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INGREDIENTS:

1/4 cup soy sauce

1/4 cup packed brown sugar

2 teaspoons grated onion

1 teaspoon ground cinnamon

2 tablespoons olive oil

1 tsp garlic powder

1 or 2 (3/4 pound) pork tenderloins

DIRECTIONS:

1.Place all ingredients in a large resealable plastic bag. Please pork in bag, squeeze out excess air and seal and squish around meat to mix. Refrigerate for 6 to 10 hours.

2.Preheat grill for med/high heat.

3.Lightly oil grate. Place tenderloins on grill, and discard marinade. Cook 20 minutes, or to desired doneness. Remove from grill and cover pork with foil for 5-10minutes. Slice and serve.