



GRILLED PORK TENDERLOIN WITH MAPLE ORANGE MARINADE

(courtesy of Lori Welander - Richmond, VA)

1 1/2 lbs pork tenderloin
Cooking spray or vegetable oil
1/2 cup McLure's pure maple syrup
Garnish: orange slices or zest
1/2 cup fresh orange juice
1/4 cup Dijon mustard
1 tbsp chopped fresh cilantro (substitute parsley if prefer)
1 1/2 tsp fresh ginger
1/4 tsp salt
1/4 tsp freshly ground pepper

Whisk together McLure's maple syrup, orange juice, and mustard in a medium bowl.

Stir in cilantro, ginger, salt and pepper. Place pork tenderloin in food safe resealable plastic bag or shallow dish. Pour marinade over pork, seal or cover and marinate, refrigerated at least 30 minutes.

Coat grill rack with cooking spray or vegetable oil and place on grill over medium-high heat. Remove pork from marinade and grill, covered, about 10-12 minutes on each side, or until a meat thermometer reaches 160°F. Remove from grill and cut diagonally into thin slices. Garnish with fresh orange slices or orange zest.

6 generous servings.