



kitchen collage

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Orange & Thyme Pork Tenderloin

Serves 4 - 6

Pork tenderloins are perfectly primed for adapting to flavorful marinades. This marinade features fresh orange juice, thyme leaves and a few other classic marinade flavormakers like Dijon mustard, soy sauce, brown sugar, and garlic powder. It's an easy and delicious recipe!

Ingredients:

2 pork tenderloins

Marinade:

1 tablespoon Dijon mustard

2 cloves garlic, minced

2 tablespoons brown sugar

2 tablespoons orange juice

3 tablespoons soy sauce

2 tablespoons olive oil

1/2 teaspoon Kosher salt

1/2 teaspoon freshly ground black pepper

1/2 teaspoon garlic powder

4 sprigs of thyme, leaves only

Directions:

1. Prepare the marinade in a medium bowl by whisking all of the ingredients together.
2. Add the pork tenderloins to the marinade, cover, and refrigerate for at least one hour for the flavors to infuse into the meat.
3. Fire up the grill! Let the marinated tenderloins warm to room temperature for 20 minutes before grilling. Place the marinated tenderloins on the hot, well-oiled grill, and sear for 3-4 minutes on each side. Turn until all sides have seared and browned, and then, turn off one burner (or turn to low) to create a direct/indirect environment. Place the seared tenderloins on the cooler, indirect side, and continue to cook until their internal temperature reaches 145 degrees F.
4. Once the pork tenderloins reach 145 degrees F, place on a clean plate, and cover loosely with a tinfoil "tent" for about 10 minutes. This allows the meat to rest, and the juices to soak back into the meat.
5. Slice the grilled tenderloins, and serve warm.