



Tequila Mustard Pork Tenderloin

From the Kitchen of:
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Ingredients

Marinade

1 1/2 cups Gold Tequila
2 teaspoons red pepper flakes
1 teaspoon oregano
1 teaspoon dried basil
2 tablespoons dry mustard
3/4 cup Dijon mustard
2 tablespoons white vinegar
1/4 cup olive oil

1-2 pork tenderloins
1-2 can chicken broth

Preparation

Mix all marinade ingredients and put in gallon ziplock bag with tenderloin. Place in refrigerator for 1-2 hours or more. Heat grill and place tenderloin in foil pan (to save the marinade). Grill on indirect heat, turning every 15 minutes for 1 hour or until done. Heat marinade on high in saucepan until reduced by 50%. Add chicken broth and continue reducing until a medium thick sauce. Slice tenderloin on a slight diagonal, spoon on sauce and enjoy.