



Roasted Tenderloin of Pork

Created in the Don The Beachcomber Tiki Restaurant. Flavorful and simple with ease.

Serves 4

Preheat oven to 400°F

1/2 cup	granulated sugar	1/4 cup	catsup
1-1/2 tsp	sea salt	1/4 cup	soy sauce
1/8 tsp	garlic powder	1 tbsp	brandy
1/8 tsp	white pepper	3 lb - 4 lb	pork tenderloin

1. Mix sugar, salt, garlic powder, white pepper, catsup and brandy. Stir in brandy. Set aside.
2. Place meat in a shallow dish and pour mixture on top to coat and turn meat over to make sure you get both sides. Marinate for 3 hours.
3. Line a shallow pan with foil and place drained tenderloin in pan and roast in preheated oven for 35 minutes or reaches 145°F.
4. Slice tenderloin thin. Serve with a spicy mustard.