



Ames Coke®-Soaked Pork Tenderloin

Prep Time	8 hours
Cook Time	30 to 40 minutes
Cool Time	5 minutes
Total Time	N/A
Servings	6
Ingredients	

- 2 pork tenderloins, about 1-1/4 lbs. each
- 1 cup Coke®
- 1/2 cup soy sauce
- 1/4 cup Lea & Perrins®
- 1/4 cup brown sugar
- 1 Tbsp. granulated garlic
- 1 Tbsp. granulated onion
- 1 Tbsp. chili powder
- 2 tsp. kosher salt
- 2 tsp. black pepper

Directions

1. Trim any excess fat or silverskin from the tenderloins and place them in a large, heavy-duty zip bag.
2. In a medium bowl, combine the Coke®, soy sauce, Lea & Perrins®, brown sugar, granulated garlic, granulated onion, chili powder, salt and pepper. Mix well.
3. Pour over the tenderloins.
4. Seal the bag, squeezing out as much air as possible.
5. Refrigerate for at least 8 hours (preferable 24 hours).
6. Prepare the grill to cook direct over medium heat.
7. Remove the tenderloins from the marinade and wipe them dry.
8. Place directly on the cooking grate and cook for about 5 minutes until golden brown on the bottom.
9. Flip 1/3 of the way over and cook another 5 minutes until golden brown on the second side.
10. Flip to the final side and glaze heavily with the marinade, then discard the rest.
11. Continue cooking and flipping until the tenderloins are well browned and cooked to an internal temperature of 150°F.
12. Remove to a plate and let rest for 5 minutes. Slice to serve.