



A Recipe From Cherry's Kitchen

Pork Tenderloin with Orange Marmalade Glaze

- 3 Individually Packaged One Pound Extra Lean Pork Tenderloins (available at your favorite supermarket)
- 4 Medium cloves of Garlic sliced in half
- Olive Oil
- Sea Salt
- Freshly Ground Pepper
- Soy Sauce
- Soy Sauce (one Table Spoon per Tenderloin)
- Two (2) 10-12 oz. Jars of Orange Marmalade

Rub meat with Olive Oil. Generously use Sea Salt and Fresh Ground Pepper. Drizzle each piece of meat with one Tablespoon of Soy Sauce. Then add Orange Marmalade to pork and place in Roasting Pan greased with Pam. Cook Pork at 350 degrees for approximately one hour. (or until meat thermometer reaches 170 degrees.) Serves 12.

HELPFUL HINT: Cherry designates a coffee grinder in her kitchen to grind fresh peppercorns for all of her recipes and table service)

for more of Cherry's great recipes visit:

www.cherrygraffino.com/recipes



(C) Copyright 2006