# Maple ‘Eh’ Lemon Pork Tenderloin

Per Tenderloin – approx 1 to 1.5 Lbs.

Preparation Day Before:

* With a sharp butcher knife, score each side of pork 1cm deep

(Diagonal Cut)

* In a Ziploc freezer bag, add:

3 Tbsp. of real Maple Syrup

2 Tbsp. of Dijon Mustard

2 Tbsp. of Olive Oil

2 Tbsp. of Fresh Lemon Juice

2 Tsp. Of Grated Lemon Peel

2 Cloves of Chopped Garlic

1 Tsp. Of Fresh Thyme

¼ Tsp. Fresh Cracked Pepper

* Add tenderloin to bag of marinade; Burp air out, then seal bag tight
* Refrigerate overnight; Flip bag in the morning
* Bring to room temp 1/2 hour before cooking

Serving Day

* Heat your Grill to 350 degrees
* Remove meat from bag to a clean cutting board
* Pour marinade into a small pot and bring to a boil
* Grill Tenderloin to medium

(150 degrees F)

* While grilling, coat flank with small portions of maple lemon marinade
* When cooked to temperature, take meat from Grill to a cutting board, cover with tin foil and let rest for 4 minutes

Cut into ½” thick medallions as shown above, then drizzle marinade overtop.

Plate with thyme roasted new potatoes, or smashed maple turnip

Note: This is a great party recipe, served in mass. Each Ziploc Freezer bag can hold up to 6 Lbs of Pork Tenderloin.