

# Korean-Style Grilled Pork

## Ingredients:

- ▷ 1 (1-1½ lb) pork tenderloin
- ▷ ¼ cup soy sauce
- ▷ 4 green onions, sliced
- ▷ 3 tablespoons minced fresh ginger
- ▷ 2 tablespoons packed dark brown sugar
- ▷ 2 tablespoons minced garlic
- ▷ juice of one fresh squeezed lime
- ▷ 1 tablespoon sesame oil
- ▷ 1 teaspoon molasses
- ▷ optional garnish: sesame seeds, sliced scallions, cilantro

## Directions:

Make a long cut in center of the tenderloin along the length of the meat, stopping about ¼-inch from bottom (you can ask your butcher to do this as well). Spread open and flatten. Place tenderloin in between wax paper, plastic wrap or parchment and using a meat pounder, flatten until about ½-inch thick. You will have a rectangular-shaped piece of meat.

Combine remaining marinade ingredients and mix with the pork. Refrigerate a few hours or overnight, turning to coat each side on occasion.

Heat grill to about 375° and remove tenderloin from marinade. Grill for about 5-8 minutes per side until pale pink in the interior.

Remove from grill and tent with foil and let stand 10 minutes.

Slice thinly in strips when ready to serve.

