

Barbecued Pork Tenderloins

2 whole pork tenderloins (about 12 oz each, they usually come 2 in a package)

1/2 cup soy sauce 2 tbsp honey

4 tbsp dry red wine 1 tsp cinnamon

2 tbsp brown sugar 2 cloves garlic, crushed

3 green onions, cut lengthwise in half or thirds

Remove and discard fat and membrane from pork and place in a 9 x 13 baking pan.

Combine remaining ingredients in a bowl. Pour over pork, cover pan and marinate at room temperature for 1 hour or for 6 hours in the refrigerator, turning occasionally.

Drain pork, reserving marinade. Place pork on a wire rack in the baking pan.

Bake in a 350 oven about 45 minutes, turning and basting with reserved marinade frequently.

Cool slightly and slice at an angle. Serves 4 to 6.