



Grilled Pork Tenderloin

Ingredients

- 1 ½-2 lbs. [Sinclair Family Farm pork tenderloin](#)
- juice of ½ lemon
- 2 tsp. minced garlic
- 1 tsp. Italian seasoning
- ¼ cup oil
- ½ tsp. salt and cracked black pepper
- 2 tsp. Dijon mustard
- 2 tsp. [Misbeehaven Farm Wildflower Honey](#)



Method

1. Pat pork tenderloin dry with a paper towel.
2. Stir together lemon juice, garlic, dried herbs, oil, salt, pepper, Dijon mustard, and honey.
3. Pour half of the mixture into a large Ziploc bag along with the tenderloin. Press out excess air, seal the bag, and chill for 30 minutes.
4. Preheat the grill to medium and oil the grates.
5. Using tongs, transfer pork to the grill. Close the grill and cook 15-20 minutes, turning every few minutes to ensure even cooking and brushing reserved marinade over all sides of the pork half way through grilling.
6. Transfer to a cutting board to rest for 5 minutes before slicing and serving.

Adapted from Crème De La Crumb