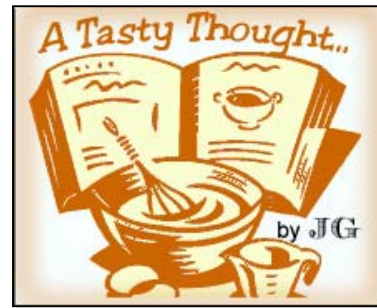


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

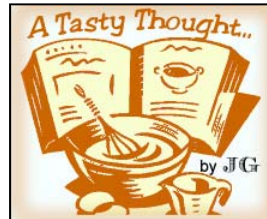
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Peppered Tenderloin

My family enjoys many foods flavored with ground pepper. Our mashed potatoes always contain two shakes of that black spice. Peppercorn salad dressing is a family favorite. For that reason I have a jar of McCormick Lemon & Pepper Seasoning in my spice rack. It has led to a new twist on grilling Pork Tenderloin – **Peppered Tenderloin!**

Ingredients

(1) Pork Tenderloin (about 1¼ lbs.)
McCormick Lemon & Pepper Seasoning
Ground Pepper
1 –2 TBS. Olive Oil

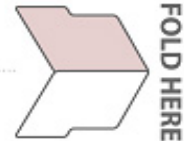


Method

1. Pour Olive Oil on a large dish.
2. Sprinkle Lemon & Pepper Seasoning on the Olive Oil.
3. Rinse the meat with cold water & place on the large dish.
4. Turn meat over and coat with oil mixture on all sides and on ends.
5. Sprinkle more Lemon & Pepper Seasoning on meat.
6. Now, sprinkle ground pepper all over the top.
7. After heating the outdoor grill, place the meat on the hot grill.
8. Grill about 25 minutes (or until done) turning over once.
9. Remove from grill and place on serving dish.
10. Slice on the diagonal.

Enjoy!!!

JG



A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>