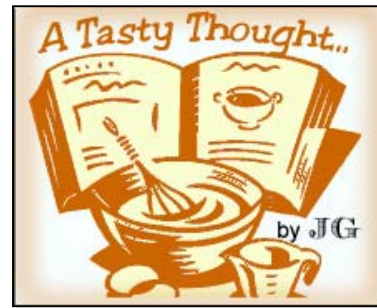


A Recipe compliments of



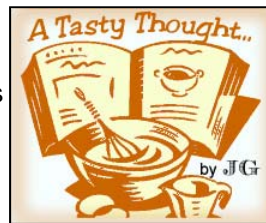
TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

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Tempting Tenderloin

"That smells so good! What are you grilling?" My husband was outdoors grilling our dinner. Suddenly our next door neighbor's voice floated into our open kitchen window. I smiled, because the aroma was so pleasant. I knew why she had asked.

TEMPTING TENDERLOIN has become another warm weather family favorite. The recipe serves two - three people. Yes, I have shared the recipe with her! Your family will also enjoy it!



Combine the following –

- ½ tsp. black pepper
- ¼ tsp. garlic powder
- ¼ tsp. paprika
- ¼ tsp. oregano
- ¼ tsp. chili powder
- ¼ tsp. sage

- (1) Pork Tenderloin (about 1 ¼ lbs.)
- 1 - 2 Tablespoons of Extra Virgin Olive Oil

Pour Olive Oil on a large dish. Now sprinkle the spices listed above on the Olive Oil. Rinse meat with cold water. Place on large dish. Turn meat over and coat with oil mixture on all sides and on ends. Let stand 10 – 15 minutes. After heating the outdoor grill, place the meat on the hot grill. Grill about 25 minutes (until done) turning over once. Yummy!

Enjoy!!!
JG

