

Sharon-Minnesota

Pork Tenders

1/4 cup of lemon juice
1-tablespoon chili sauce
3/4-cup soy sauce
1-tablespoon brown sugar
1 clove garlic

Cover two whole tenderloins with marinade and refrigerate for 24 hours. Grill on high turning frequently for 15 minutes. Slice and serve. Serves 8

The Pipestone Veterinary Clinic and Pipestone System are not liable for any recipes.