

Asian Pork Tenderloin:

3 Meadowbrook's Pork Tenderloin	12 oz
bottle of beer	
1/3 cup black bean and garlic sauce	1/3
cup hoi sin sauce	
¼-cup soy sauce	

Place pork in a zip lock bag. Combine remaining ingredients and pour over pork, turning to coat. Seal bag and marinate in refrigerator 24 hours. Roast at 375 F until tenderloins have an internal temperature of 155 F, about 30 minutes. Cover loosely and let stand for 10 minutes before slicing. Yields 8 servings.

Source: Pork Nova Scotia
