

## DAD'S NEW YEAR'S DAY PORK TENDERLOIN

### HORMEL PORK TENDERLOIN

I HIGHLY SUGGEST THIS BRAND AS IT HAS PRODUCED THE BEST RESULTS  
THE NUMBER OF TENDERLOINS WILL VARY BASED ON NUMBER OF PEOPLE  
YOU WILL BE SERVING.

1. PRE HEAT GRILL TO 350 DEGREES
2. WASH THE TENDERLOIN AND REMOVE ANY EXCESS FAT
3. RUB THE TENDERLOIN ABUNDANTLY WITH OLIVE OIL
4. COVER THE TENDERLOIN WITH BROWN SUGAR (ANY BRAND)
5. LET SIT UNTIL THE SUGAR HAS BECOME A SYRUP
6. PLACE THE TENDERLOIN ON DIRECT HEAT AT 350 DEGREES
7. TURN IT OVER EVERY 5-7 MINUTES FOR 35 MINUTES
8. PULL OFF CENTER TEMP SHOULD BE 145 DEGREES. IF YOU GET THERE SOONER  
THAN 35 MINUTES REMOVE, IF IT'S NOT THERE AT 35 MINUTES LEAVE ON LONGER.
9. REMOVE WHEN DONE AND WRAP IN ALUMINUM FOIL LET SIT FOR 10 MORE MINUTES
10. CUT INTO PIECES AT DESIRED THICKNESS AND SERVE