



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club May 2015 Selections

www.localstastingroom.com
707. 857.4900

Ginger Pork Tenderloin

Servers 4-6. Pair with 2012 Peterson Zero Manipulation Carignane Blend.

Ingredients:

- 1 cup honey
- 3/4 cup soy sauce
- 1/4 cup minced garlic (8 to 12 cloves)
- 1/2 cup peeled and grated fresh ginger root
- 2 pork tenderloins

Directions:

Cook the honey, soy sauce, garlic, and ginger root in a small saucepan over low heat until the honey is melted. Arrange the tenderloins in 1 layer in a shallow baking pan and pour on the sauce. Cover the pan tightly with aluminum foil. Marinate overnight in the refrigerator.

Preheat the oven to 350 degrees F.

Place the baking pan in the oven (bring to room temperature before roasting) and bake for 30 minutes or until the pork reaches 130 degrees.

