



The Cooking Lady's Bourbon Pork Tenderloin

Ingredients

- pound pork tenderloin
- ¼ cup bourbon
- 1 tablespoon maple syrup
- 2 tablespoons ketchup
- ½ teaspoon nutmeg
- ½ teaspoon ginger

What To Do:

Whisk together the bourbon, maple syrup, ketchup, nutmeg and ginger. Add the pork tenderloin and let marinate at least 30-minutes but preferably overnight.

Preheat your grill to 600, then back down the heat to 350 and add the meat. Grill on both sides for about 3-minutes then cook over indirect heat until the internal temperature reaches 145-degrees. Remove the heat from the grill and let rest for 5 minutes.