

**Grilled Pork Tenderloin
With Peach Glaze**
Serves 6

INGREDIENTS

2 pork tenderloins, $\frac{3}{4}$ lb. each
 $\frac{1}{2}$ cup peach or apricot preserves
1 $\frac{1}{2}$ Tablespoons reduced-sodium soy sauce

- **AND** -

1 $\frac{1}{2}$ teaspoons vinegar -**OR**-
2 Tablespoons Dijon mustard (omit soy sauce and vinegar)
2 teaspoons olive oil
1 teaspoon oregano
2 cloves of garlic, minced
 $\frac{1}{2}$ teaspoon onion powder

DIRECTIONS

In a shallow glass dish or resealable freezer plastic bag (gallon size), mix the marinade ingredients. (You can substitute 2 Tablespoons mustard for the soy sauce and vinegar.) Add pork; turn to coat. Cover dish or seal bag; refrigerate, turning pork occasionally, for at least 1 hour up to 6 hours.

Oil the grates of the grill and heat to medium. Remove pork from the marinade, reserving the marinade, and place the pork on the grill. Cover grill; cook 20 to 25 minutes, brushing occasionally with marinade and turning once, until pork has slight blush of pink in center and a meat thermometer inserted in center reads 160°F.

In a 1-quart saucepan, heat remaining marinade to boiling. (You can add a little water to extend it; or simply add more preserves and the other marinade ingredients.) Boil and stir for 1 minute. Cut pork into slices; spoon the marinade over the pork and serve with a side of rice and a fresh green salad!