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| Bourbon Pork Tenderloin with Mustard Sauce |
| C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1261.JPG   |  |  |  | | --- | --- | --- | | 1/4 | cup | soy sauce | | 1/4 | cup | bourbon | | 2 | tbs | brown sugar | | 2 | 1 lb | pork tenderloins | | 2/3 | cup | sour cream | | 2/3 | cup | mayonnaise | | 2 | tbs | dry mustard | | 4 |  | green onions, finely chopped | |
| C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1067.JPG  Combine the bourbon, soy sauce and brown sugar in a mixing bowl and stir to combine.  Pour into a large zip lock bag. Add tenderloins; cover or seal, and refrigerate  at least 2 hours, turning meat occasionally.  C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1070.JPG C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1072.JPG  C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1074.JPG C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1084.JPG  C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1088.JPG C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1090.JPG  Remove from marinade; discard marinade. Place on a rack in a shallow roasting pan. Bake at 325° for 55 minutes. ( I like to cook pork until it reaches 160 to 165 degrees on an instant read thermometer )  C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1259.JPG  While tenderloins bake, prepare Mustard Sauce. ( or prepare a day ahead so the flavors can develop)  Note: The flavor is pretty intense, so if you want to tone it down a bit, just use a little less dry mustard.  I love the flavor of this sauce, I make the recipe exactly as I have given it here.  .  Mustard Sauce:  Combine 2/3 cup sour cream, 2/3 cup mayonnaise, 2 tbs. dry mustard and 4 chopped green onions. Cover and chill.  C:\Users\Owner\Pictures\Food\Bourbon Pork Tenderloin with Mustard Sauce\IMG_1097.JPG |

 

Serve with mustard sauce.

**Let’s make life special by sharing great food with our family and friends! Enjoy!**