

Maple Pork Tenderloin

Serves 4-6

1.5 cups pure maple syrup
2 tbsp soy sauce
2 tbsp ketchup
1 tbsp dijon mustard (grainy mustard if you have it)
2 tsp orange zest
1.5 tsp curry powder (we like to use madras curry)
1.5 tsp ground coriander
1 tsp Worcestershire sauce
2 cloves garlic, minced
1.5 lbs pork tenderloin (usually two small ones)

1. Whisk all ingredients (except for pork) in a large bowl.
2. Trim pork of all visible fat. Place pork in the marinade and leave (ideally) overnight or at least for one hour in the refrigerator.
3. When ready to cook, preheat oven to 350°F.
4. Transfer pork and marinade to a small roasting pan or baking dish. Roast uncovered for 40 minutes, checking after 30 minutes. Pork should still be slightly pink in the middle.
5. Let pork stand for 10 minutes before slicing thinly. Drizzle extra sauce over pork and serve immediately, usually with rice. :)