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Beer Marinated Pork Tenderloin

Ingredients

2 pork tenderloins, about 12 oz. each
1 cup dark beer
Juice of 1 lime
2 tbsp olive oil
2 garlic cloves, minced
2 tsp fresh thyme
1/2 tsp cumin powder
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp cayenne
1/2 cup chopped parsley

Directions

1. Place pork in a large shallow container. In a bowl, whisk together beer, lime juice, olive oil, garlic, thyme, cumin, salt, black pepper, and cayenne. Add marinade to pork, turn meat to coat, cover, and marinate in refrigerator for 4 hours or more.
2. Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. Grease grill grates.
3. Remove pork from marinade, letting excess drip off. Reserve marinade. Grill pork for about 12 minutes, turning a couple of times, until it reaches an internal temperature of 145 degrees F. Let meat rest for 5 minutes before slicing.
4. Place reserved marinade in a saucepan, bring to a boil and simmer over medium-high heat until reduced by nearly half, about 5 minutes. Serve pork topped with beer sauce and parsley.

