

# Sake to Pork

**Servings: 4**

1 pound pork tenderloin  
1 cup Sake to Me Marinade  
1/4 cup honey  
2 tablespoons brown sugar  
4 1/2 tablespoons sesame seeds

*Layer slices over-lapping in the middle of a narrow plate. Serve with long beans on each side.*

Cuisine: Entree

**Preparation Time: 15 minutes**

Fork pork tenderloin.

Place pork in large zip-lock bag with marinade. Seal and chill 6 to 8 hours.

Remove pork from marinade, discarding marinade.

Stir together honey and brown sugar. Brush pork with honey mixture, and sprinkle with sesame seeds. Place on a lightly greased rack in a roasting pan.

Bake at 400 degrees for 25 to 30 minutes or until thermometer inserted into thickest portion reaches 160 degrees.

Cut pork into slices and serve.

Happy Marinating!

**Honey Glazed Pork Tenderloin**

*Prep: 5 min., Chill: 8 hrs., Bake: 30 min.*

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Per Serving (excluding unknown items): 276 Calories; 9g Fat (28.6% calories from fat); 26g Protein; 24g Carbohydrate; 1g Dietary Fiber; 74mg Cholesterol; 60mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 1 Fat; 1 1/2 Other Carbohydrates.