

Pork Tenderloin in Rum Marinade

Serves 4 depending on size of tenderloins

3 pork tenderloins

Marinade

2 tbsp brown sugar

¼ cup rum

¼ cup soy sauce

Sauce

1/3 cup sour cream

1/3 cup mayonnaise

1 ½ tsp dry mustard

2 – 3 green onions finely chopped

Combine all marinade ingredients in a plastic bag or glass container. Add pork tenderloins; marinate for 4-5 hours, turning occasionally.

Combine sauce ingredients; refrigerate for several hours to allow flavours to blend.

Preheat oven to 325F.

Place a shallow pan of water on the bottom rack of oven to ensure moist tenderloins.

Remove tenderloins from marinade (reserve marinade) and bake in shallow baking pan for 45 – 60 minutes, basting 3 or 4 times.

Bring the marinade to a boil. Mix with cornstarch & water if you want to thicken.

Offer a choice of sauce and marinade with the meat.