

# Southern Style Pork Tenderloin

Yield: 6 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-pork-tenderloin-recipe>

## Ingredients:

- 1/4 cup bourbon
- 1/4 cup soy sauce
- 1/4 cup brown sugar
- 1/4 cup Dijon mustard
- 3 tablespoons olive oil
- 1 tablespoon fresh ginger finely chopped
- 3 garlic cloves minced
- 2 whole pork tenderloins approximately 2 pounds total, trimmed

## Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 115 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 39 grams
7. SaturatedFat: 3 grams
8. Sodium: 700 milligrams
9. Sugar: 6 grams

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