



## Chef Tad's Baked Pork Tenderloin With Mustard Sauce

*Servings: 4*

2-1/2 lb. pork tenderloin

### Marinade

1/4 cup soy sauce

1/4 cup bourbon

2 tablespoon brown sugar

### Mustard Sauce

1/3 cup sour cream

1/3 cup mayonnaise

1 tablespoon dry mustard

1 tablespoon finely chopped scallions

1 1/2 teaspoon vinegar

Salt to taste

Marinate pork for several hours, turning the meat occasionally. Remove from marinade and bake at 325 degrees, basting frequently with marinade, for 1 hour or until tender. Carve into thin diagonal slices and serve with mustard sauce.

Mustard sauce: Mix together the first two ingredients; stir in next five ingredients.



A recipe from  
Chef Tad Cousino  
Frog Leg Inn,  
Erie, Michigan

[www.frogleginn.com](http://www.frogleginn.com)

← Fold Here

