

Limey (Pork) Tenderloins

Valee, 2007

My girlfriend, Valee did all of the work here and came up with this amazing Pork Tenderloin recipe. She named it after me...

Ingredients - marinade:

- ¼ cup olive oil
- Juice from ½ fresh lime
- 1 tsp lemon pepper
- 2 cloves garlic, crushed
- 1 bay leaf, crumbled

Ingredients – BBQ “sauce”

- Juice from ½ lime

At an angle, cut Pork tenderloin into slices. Immerse bamboo BBQ skewers in water and let soak (this helps prevent the skewers from burning). Make up marinade and add pork slices. Cover and refrigerate for 2 hours (minimum).

Thread marinated Pork slices into skewers. Fire-up the BBQ, cook for 5-7 minutes and squirt the pork slices with the lime. Enjoy with your favourite vegetables.