



Best Balsamic Marinated Pork Tenderloin

Jacob · 29/09/2024



Prep Time

6 hrs 10 mins

Difficult

Medium

Servings

6 hrs 45 mins

Description

Balsamic marinated pork tenderloin with garlic rosemary and honey I found this recipe a few years ago and it is indeed a keeper Enjoy

Ingredients

- - ½ cup balsamic vinegar - 2 cloves garlic
- finely chopped - 2 teaspoons chopped fresh rosemary - 2 teaspoons honey - fine sea salt to taste - freshly ground pepper to taste - 1 (1 pound) pork tenderloin

Instructions

1. Whisk balsamic vinegar
2. garlic
3. rosemary
4. honey
5. salt
6. and pepper together in a bowl. Place pork in a resealable plastic bag and pour balsamic mixture on top to coat. Squeeze out excess air
7. and seal the bag. Place the bag in a container to avoid leaks
8. and marinate in the refrigerator for 6 to 8 hours. Preheat the oven to 425 degrees F (220 degrees C). Remove pork from the marinade and shake off excess. Place pork in a roasting pan or baking dish. Reserve marinade. Roast pork in the preheated oven until slightly pink in the center
9. about 25 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Remove pork from the oven
10. place on a cutting board
11. and cover loosely with aluminum foil. Let rest for 10 to 20 minutes. While pork is resting
12. pour marinade into a small saucepan and bring to a boil. Reduce heat to medium-low and simmer for 10 minutes. Serve with the roasted tenderloin.