

Pork Tenderloin Recipe

2 pkgs.	(4 in each) pork tenderloin
2 cups	extra virgin olive oil
2 cups	soy sauce
4	green onions, chopped or sliced
2 tbsp	chopped garlic
½ cup	sesame seeds

Spray bottom & sides of two 9x13 baking dishes with Pam cooking spray.

Put tenderloin into baking dishes.

Mix all remaining ingredients and pour over meat, and cover with plastic wrap.

Marinate for 1-3 days in refrigerator. Turn occasionally.

Cook for 1 ½ hours in 325 degree oven under foil.

Enjoy!!!!!!!!!!!!