

Marinated Pork Tenderloin

Marinade:

2 tbsp low fat Italian dressing
1 garlic clove, minced
juice from one lime or lemon

1 lb pork tenderloin
freshly ground pepper

- Prepare marinade: In large bowl, whisk together Italian dressing, garlic and lime juice. Add pork, turning to coat. Cover and refrigerate for 30 minutes.
- Remove pork from marinade.
- Place pork on preheated grill over medium-high heat.
- Grill, turning 3 times, until browned and just a hint of pink remains inside, about 20 minutes or until meat thermometer inserted in center registers 160°F.
- Transfer to cutting board; tent with foil and let stand for 15 minutes before slicing.
- Season with pepper. Makes 4 servings.

Recipe by Gary Barone