

From the Kitchen of Sheryl Yuengling



Lager Marinated Pork Tenderloin

2-1 ½ lb. pork tenderloins	2 oz light brown sugar
12 oz Yuengling Lager	1 ½ tbsp freshly grated
4 oz soy sauce	ginger
2 tsp onion powder	3 cloves garlic, minced
½ tsp red pepper flakes	

Whisk together all ingredients until the brown sugar dissolves and place in a resealable bag with the pork tenderloins.

Refrigerate for 6-24 hours, rotating the bag halfway through.

Remove pork from the marinade and grill on medium high heat turning occasionally for 15-20 minutes, or until the internal temperature reaches 145° F.

Let rest and covered with foil for 10 minutes before slicing.

Yuengling
★ TRADITIONAL ★
LAGER

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