



## Marinated Pork Tenderloin

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

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°.

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