

# Tim Farmer's Country Kitchen

## **SWEET SOY PORK MARINADE**

*1 cup olive oil  
½ cup soy sauce  
3 tablespoons brown sugar  
1 tablespoon rice vinegar  
1 package dry Italian dressing mix  
1-4 pork tenderloins*



Mix together ingredients in a Ziploc bag until combined. Add in pork tenderloins, lay flat and marinate in fridge for 24 to 48 hours, flipping every so often. Grill HOT and turn often. Brush with sauce after flipping until each side is a bit charred and internal temperature reaches 150 degrees.

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