

CopyCat Chi Chi's Pork Tenderloin with Bourbon Sauce

Ingredients

1 can (10 oz size) diced tomatoes and green chiles, drained
1/3 cup bourbon
1/3 cup soy sauce
1/3 cup Worcestershire sauce
1/2 cup chopped onion
2 tablespoons honey
2 tablespoons Dijon mustard
1/4 teaspoon black pepper
2 pounds pork tenderloin

Directions

Combine all marinade ingredients in closable plastic food bag. Mix well. Add the pork tenderloin. Seal bag and turn several times to coat the meat. Place in refrigerator for 8 hours or overnight, turning occasionally.

Preheat broiler. Remove meat from marinade; reserve marinade.

Place meat on broiler pan, broil 7 to 8 inches from heat source for approximately 7 to 9 minutes on each side.

In small saucepan, bring remainder of marinade to a boil; boil one minute. Serve with the meat.