

# 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.