

Ingredients

**3 lbs of pork or beef
tenderloin**

**3-4 garlic cloves,
minced**

1 tsp lemon pepper

**1 tsp sea salt and
pepper**

**½ cup IP Sesame
Sauce**

4 tsp of olive oil

Seasame Pork or Beef Tenderloin

Directions

1) Place tenderloin in large bowl or large Zip lock bag.

2) Combine remaining ingredients as a marinade and pour over meat 24 hours before cooking.

3) Allow it to rest covered in the refrigerator.

4) When ready to prepare preheat oven to 400 degrees and place tenderloin on roasting pan.

5) Roast tenderloin for 10 minutes.

6) Lower heat to 350 degrees and cook for 20 per pound until the internal temperature reads 145 degrees.

7) Remove pan from oven and let tenderloin rest for 10 minutes.

8) Transfer roast to a cutting board to slice for serving.

