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March 16, 2009

Grilled Honey-Glazed Pork Tenderloin

The [National Honey Board](#) is passing along recipes for this Easter. This looks like a nice pork tenderloin proposition. They also have a [newsletter](#) if you want to be inundated with Honey-focused recipes.

Grilled Honey-Glazed Pork Tenderloin with Onions

Makes 4 to 6 servings

Ingredients

1/2 cup pure honey

1/4 cup extra-virgin olive oil

1/4 cup cider vinegar

1 Tablespoon minced garlic

2 teaspoons Herbes De Provence seasoning mixture

1 teaspoon salt

1/2 teaspoon pepper

2 lbs. pork tenderloin

3 medium onions

Directions

Combine honey, oil, vinegar, garlic, herbs, salt and pepper in a shallow pan. Add pork and turn to coat it well. Cover and refrigerate 2 to 4 hours. Turn pork occasionally. Remove pan from refrigerator 30 minutes before grilling.

Prepare grill for a medium-hot fire with an indirect heat area. Slice onions in rounds 1/2 to 3/4-inch thick. Remove pork from marinade and boil marinade 1 minute. Taste and add more salt if needed. Grill pork over indirect heat, covered, until the middle is about 145°F, 25 to 30 minutes. Brush pork generously with the marinade; turn every 10 minutes to evenly cook.

Put onions over direct heat and brush with marinade. Turn frequently, brushing with marinade, until well marked and soft, 8 to 12 minutes. Move onions off direct heat to finish cooking. Let pork rest 5 minutes before slicing into 3/4-inch thick slices. Serve with grilled onions.

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