



# REDWOOD CREEK.



## MALBEC MARINATED PORK TENDERLOIN

### INGREDIENTS

2 – 2 ½ lbs pork tenderloin  
½ cup orange juice  
½ cup Redwood Creek Malbec  
½ cup soy sauce  
1 tsp garlic, minced  
2 tsp brown sugar

### INSTRUCTIONS

Combine all ingredients in a heavy duty sealable bag. Seal bag, pressing out excess air, and place in a shallow baking dish. Marinate in refrigerator for about 24 hours. Grill pork for approximately 15 minutes on each side.

Optional: For a rich and flavorful twist, pour ¼ cup of Redwood Creek Malbec wine over pork when it comes off the grill, wrap it in foil and place it in a smoker or oven (at 300°F) for 7-10 minutes.