

PORK TENDERLOIN WITH SOY, GINGER, AND LIME

(adapted from [Everyday Food](#))

- 1/4 cup soy sauce
- 1/4 cup rice vinegar
- 1 tablespoon lime juice
- 1 tablespoon vegetable oil (I used grapeseed)
- 2 teaspoons grated fresh ginger
- 1 pork tenderloin (about 1 pound), trimmed of excess fat and silver skin

In a medium bowl, combine soy sauce, vinegar, lime juice, oil, and ginger. Add pork to the marinade, turning to coat well on all sides. Marinate in the fridge for several hours to overnight.

Remove meat from marinade, and pat it dry. Season it very lightly with salt, and grill for 7 minutes on a hot grill. Turn the meat to grill the opposite side, and grill for 6 minutes more. Without opening the grill, turn the heat off and let the meat stay inside for 5 minutes. Remove the meat from the grill, tent it with foil, and let it rest for 5 minutes before slicing.