

## PORK TENDERLOIN WITH MAPLE-BALSAMIC MARINADE

*(from the Bewitching Kitchen)*

1 pound pork tenderloin  
2 tablespoons maple syrup (or honey)  
2 tablespoons olive oil  
1 teaspoon Herbes de Provence  
1/2 teaspoon roasted garlic powder (or fresh garlic, minced)  
1/2 teaspoon paprika  
1/2 teaspoon freshly ground black pepper  
3/4 teaspoon salt  
zest of 1 lemon

Prepare the marinade by combining all the ingredients, whisking well. Place the tenderloin in a bag or shallow dish, pour the marinade all over, and place in the fridge for 2 to 12 hours. Overnight should be ok too.

Remove the meat from the marinade, place the meat on the grill, close the lid and grill for 7 minutes. Turn the pork tenderloin over, close the lid again, and grill for 6 minutes. Don't open the lid, just turn off the heat and keep the meat inside for 5 minutes. The internal temperature should be 145F to 150F. If not, close the lid and leave the meat for a few more minutes. Remove the meat to a serving platter and let it rest for 5 minutes before slicing.