

Recipes from the Meat Department



Sage Pork Tenderloin

6 servings

2 lb. pork tenderloin

5 fresh sage

½ teas salt

½ teas pepper

1 teas olive oil

Butterfly and lay pork open, place sage in open cut, sprinkle with salt and pepper, fold back over and tie into original shape. Brown well directly over hot coals, remove to edge of grill, rub with oil, place additional sage sprigs onto coals as desired, cover and cook to an internal temperature of 160 degrees. Carve into thin slices, serve hot, with a flavored butter.