

Red Leaf Smoked Pork Tenderloin

DIRECTIONS:

- ❖ In a pot over medium heat, add the oil and sauté the garlic and onions.
- ❖ Add the chopped herbs and continue to sauté for a few minutes.
- ❖ Add the rest of the ingredients and simmer until 10% syrupy glaze is left.
- ❖ Bake the smoked pork tenderloin portions at 350 degrees for 10 minutes.
- ❖ Glaze and bake 2 more minutes. Just before serving, glaze again. Serves 4.



Handcrafted • No Preservatives



INGREDIENTS:

- ❖ 4 x 6 Oz. Smoked pork tenderloin portions
- ❖ ¼ cup Vegetable oil
- ❖ 2 cloves Garlic, minced
- ❖ 1 small Onion, finely diced
- ❖ 1 tsp. Rosemary leaves, finely chopped
- ❖ 1 tsp. Thyme leaves, finely chopped
- ❖ 12 oz, Red Leaf Lager
- ❖ ¾ cup Balsamic vinegar
- ❖ ¾ cup Maple syrup



Did you Know?

The colour of a beer is derived exclusively from the amount and style of malted barley used in the brewing process. Barley is soaked in water to begin germination, then dried to produce the necessary enzymes required for brewing. The duration and degree of heating creates the unique flavour and colour of each malt. Red Leaf is handcrafted with a number of specialty malts to produce a full-bodied taste.

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