Marinated Pork Tenderloins

2/3 cup balsamic vinegar

1/3 cup olive oil

2 Tbs. soy sauce

4 1/2 tsp. firmly packed golden brown sugar

3/4 tsp. freshly ground pepper

1/2 cup finely chopped fresh rosemary

5 garlic cloves, chopped

2 pork tenderloins, about 2 1/2 lb. total, trimmed

Salt, to taste

To make the marinade, in a food processor, combine the vinegar, olive oil, soy sauce, brown sugar, rosemary, garlic and pepper and pulse until blended.

Place the tenderloins in a ziploc bag and pour the marinade over them.

Cover and refrigerate, turning occasionally, for up to 6  hours.

Prepare a charcoal or gas grill for direct grilling over medium-high heat.
Remove the tenderloins from the marinade.

Grill the meat over the hottest part of a charcoal fire or directly over the heat elements of a gas grill.

Turn the meat every 4 to 5 minutes and baste with the marinade for up to 5 minutes before the meat is done until cooked to your liking, about 20 minutes total for medium (slightly pink at the center and juicy).

Move tenderloins to a platter.  Cover and let rest 10 minutes.

Slice against the grain and serve.