



CHINESE BARBECUED PORK

- ½ Cup Soy Sauce
- ½ Cup Sugar
- ½ Teaspoon Garlic Powder
- 2 Tablespoons Ketchup
- ¼ Teaspoon Salt
- 1 to 2 Pound Pork Tenderloin

DIRECTIONS

1. Combine soy, sugar, garlic powder, ketchup and salt.
2. Add pork tenderloin and marinate overnight or for at least four hours.
3. Drain pork and add to roasting pan.
4. Cook in a 425 degree oven for 20 minutes.
5. Turn and cook until the pork registers 145 degrees.