Pork Tenderloins - Grilled

From the Rampersauds

INGREDIENTS

½ cup teriyaki sauce
½ cup soy sauce
3 tbsp brown sugar
2 green onions, chopped
2 cloves garlic
1 tbsp sesame seeds
½ tsp ground ginger
½ tsp pepper
1 tbsp olive oil
2 pork tenderloins

DIRECTIONS

1. Combine first 9 ingredients in a shallow dish
2. Add pork and turn to coat
3. Marinade in refrigerator for ~4 hours
4. Grill on medium heat
5. Tenderloins should be barely pink* when done.
   * Pork will be very dry if overcooked