

SCHRAMSBERG

RECIPE

CHERRY GLAZED PORKLOIN

Recipe by Food.com

PAIR WITH:

EXTRA BRUT

INGREDIENTS

MARINADE

1/4 cup soy sauce

1/4 cup brown sugar

1/4 cup cherry cola

3 tablespoons olive oil

1 tablespoon minced onion

1 tablespoon black pepper

1/2 teaspoon salt

1/2 teaspoon minced garlic

GLAZE

6 ounces cherry preserves

1 tablespoon maple syrup

1/2 tablespoon vinegar

1/2 tablespoon water

1/2 tablespoon Worcestershire sauce



PREPARATION

Marinate tenderloins for 4-12 hours.

smoke tenderloin at 250 degrees for 1 hr & 15 minutes.

Add glaze & cook 10-15 minutes longer.