Pork Ginger Marinated Pork Tenderloin

1 2/3C chicken broth

¼ C soya sauce

¼ C brown sugar

3 T ketchup

3 T ginger grated (or 3 t powder)

3 cloves garlic

1 T balsamic vinegar

1 T olive oil

1 lb. tenderloin

Whisk together first 7 ingredients & marinate 2 hours in the fridge.

Remove from the fridge and set out for 1 hour.

Heat oil in pan and brown sides of tenderloin (2-3 min.).

Bake in chicken broth and ½ of the marinade.

Bake 425 for 15 min.

350 for 30 min.