

1/2 teaspoon ground cinnamon
1/4 cup soy sauce
1 green onion -- cut in half
2 tablespoon dry red wine
1 clove garlic -- crushed
1 tablespoon brown sugar
2 whole pork tenderloins
1 tablespoon honey
(about 12 oz each)
2 teaspoon red food coloring -- optional
trimmed

Combine soy sauce; wine,sugar,honey, food coloring, cinnamon, onion and garlic in large bowl. Add pork, turning tenderloins to coat completely. Cover and refrigerate 1 hour or overnight, turning meat occasionally. Drain pork, reserving marinade. Place tenderloins on wire rack over baking pan. Bake in preheated 350F oven, turning and basting often with reserved marinade, until cooked through, about 45 minutes. Remove pork from oven; cool. Cut into diagonal slices. Makes about 8 appetizer size servings This is very nice served with green onion curls.

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