

Chinese-Barbecued Pork Tenderloin

- 1 (1-pound) pork tenderloin
- 2 teaspoons brown sugar
- 1/2 teaspoon five-spice powder
- 1/4 teaspoon salt
- 1/8 teaspoon ground red pepper
- Cooking spray
- 1 tablespoon hoisin sauce
- 1 tablespoon orange juice
- 1/2 teaspoon dark sesame oil

Preheat oven to 400°.

Trim fat from pork. Combine sugar and next 3 ingredients (sugar through pepper). Rub pork with spice mixture.

Place pork on a broiler pan coated with cooking spray; insert a meat thermometer into thickest portion of tenderloin. Bake at 400° for 10 minutes. Combine hoisin, orange juice, and oil in a small bowl; brush over tenderloin. Bake for an additional 15 minutes or until thermometer registers 160° (slightly pink).

This recipe can be found in it's original form at: <http://find.myrecipes.com>

Recipe was reprinted for www.chefitupyo.com.