

Turkey Tenderloin



Combine the first 11 ingredients in a 2 cup bowl.
Pour into a large plastic bag add turkey tenderloin.
Seal bag and turn to coat.
Refrigerate for at least 4 hours.
Drain and discard marinade from turkey.
Grill over medium heat for 7-9 minutes.
Turn and grill 7-9 minutes longer or until juices run clear.

$\frac{1}{4}$	Cup Oil	2	Minced Garlic Cloves
$\frac{1}{4}$	Cup Soy Sauce	2	Tsp Coarse Ground Pepper
$\frac{1}{4}$	Cup Teriyaki Sauce	$1\frac{1}{2}$	Tsp Dried Parsley Leaves
2	Tbsp Red Wine Vinegar	$1\frac{1}{2}$	Tsp Dried Basil
1	Tbsp Lime Juice	$\frac{1}{2}$	Tsp Onion Powder
1	Tbsp Dijon Mustard	2	Lbs Turkey Tenderloin