

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.

¼	Cup Oil	2	Minced Garlic Cloves
¼	Cup Soy Sauce	2	Tsp Coarse Ground Pepper
¼	Cup Teriyaki Sauce	1 ½	Tsp Dried Parsley Leaves
2	Tbsp Red Wine Vinegar	1 ½	Tsp Dried Basil
1	Tbsp Lime Juice	½	Tsp Onion Powder
1	Tbsp Dijon Mustard	2	Lbs Turkey Tenderloin