

Bold Ideas Spice Up Grilling Get-Togethers

(NAPSA)—A traditional cook-out usually includes three classic grilling favorites—hamburgers, hot dogs and chicken. Instead, you can fire up the grill with something that will tantalize the neighbors' taste buds and have them poking their noses over the fence.

A pair of pork tenderloins, marinated for a few hours in a mixture of soy sauce, ginger, mustard, garlic and barrel-aged Tabasco® brand pepper sauce, is a simple, easy and exciting alternative to traditional barbecue fare. Grill them for 20 minutes and you'll find that these tenderloins are so juicy and tender you can cut them with a fork. Add fresh vegetables to the meal and grill an assortment of tomato halves, rounds of red onion and diagonally-sliced zucchini. The pork and vegetable combination, along with the flavorful heat of Tabasco sauce, will spice up grilling and friendly get-togethers.

Grilled Pork And Vegetables

- 2/3 cup soy sauce**
- 2 tablespoons minced fresh ginger**
- 2 tablespoons country-style mustard**
- 2 garlic cloves, crushed**
- 2 teaspoons TABASCO® brand pepper sauce**
- 2 pork tenderloins, about 1½ pounds**
- 3 medium tomatoes**
- 2 medium zucchini**
- 2 large red onions**

Combine soy sauce, ginger, mustard, garlic and TABASCO® sauce in medium bowl. Set



aside one half of mixture. Add pork tenderloins to bowl. Cover and marinate mixture at least 2 hours or overnight, turning occasionally.

Cut each tomato in half. Cut each zucchini diagonally into 1/4-inch-thick slices. Cut onions into 1/4-inch-thick slices. Place vegetables in remaining marinade; carefully toss to mix well.

Preheat grill to medium, placing rack 5 to 6 inches above coals. Place pork tenderloins on grill; grill 20 minutes, turning occasionally and brushing with marinade occasionally. Place tomatoes, zucchini and red onions on grill. Grill vegetables 4 minutes, turning once and brushing with marinade occasionally.

Makes 6 servings.

Note: It is important to keep marinade used for pork tenderloin separate from that used for vegetables.

Nutritional information per serving: 202 Calories, 25 g protein, 7 g fat, 1,008 mg sodium, 72 mg cholesterol.