



## grilled beef tenderloins with ginger glaze

Sliced into steaks, the tenderloins are seasoned simply with salt and pepper, basted with a savory ginger hoisin glaze and grilled to juicy perfection. The result is a scrumptious meat feast ready in less than 15 minutes.

SERVES: 4

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## ingredients

### Ginger Hoisin Glaze

- 3 tbsp hoisin sauce
- 1 tbsp dry sherry wine
- 1 tsp honey
- 1 tsp grated fresh ginger
- 1/4 tsp Sriracha sauce
  
- 4 (6oz) beef tenderloin steaks
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper
  
- Green onions, chopped for garnish
- Sesame seeds, for garnish

## directions

1. In a small bowl, whisk hoisin sauce, honey, ginger and Sriracha sauce. Set aside.
2. Preheat grill to medium-high heat, making sure to remove steaks from refrigerator 30 minutes before grilling. Season both sides of the steak with salt and pepper. Place on grill, cooking 4-5 minutes per side for medium to medium rare. In the last minute of cooking, brush each steak generously with ginger hoisin glaze. Remove from grill and rest 5 minutes before serving. Serve with additional glaze and garnish with chopped green onions and sesame seeds.



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