

# Pork Rub

## Ingredients:

4 small boneless pork chops or 1 pork tenderloin

### *Marinade:*

1 Tbsp oil (canola or olive oil)

4 tsp crushed garlic

2 tsp Hy's seasoning salt

1 1/2 tsp coarsely ground black pepper

2 Tbsp dark soy sauce

## Directions:

Add ingredients to meat in the order listed, rubbing each one in as you go. Wrap in plastic or ziplock bag. Let sit in fridge anywhere from 2 hours to 8 hours. Flip them at least once to distribute the soy sauce and juices evenly. Bake or Grill at 350 until slightly pink in middle but still juicy. And remember, the most common mistake with cooking pork is over cooking it ;) Enjoy!!



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