

## *Sweet Mustard Green Onion Sirloin Chops*

### Ingredients:

1 1/2 cups Vegetable Oil or Canola Oil  
1/2 cup Red Wine Vinegar  
1/4 cup Honey-clover  
1/4 cup Dijon-Style Mustard  
2 T Chopped Green Onions  
1 each Fresh Garlic Clove (or 1/2 t garlic powder)  
1 t Dried Thyme Leaves  
To taste Salt and Ground Black Pepper

### Preparation:

In a mixing bowl, add Vinegar and slowly whisk in oil. Add remaining ingredients and whisk until everything is mixed evenly. Transfer sauce to a re-sealable container and refrigerate for 2 hours until chilled. On a charcoal or gas fired grill, cook Pork Tenderloin to desired doneness (14-20 Minutes), and top each chop with a tablespoon of the sauce and serve.