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ARE ENDLESS!

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Lemon Pepper Tenderloins

Ingredients:

- Tenderloin
- Virgin Olive Oil
- Lemon Pepper Seasoning
- Fresh Lemons or Limes

Directions:

1. Lightly cover Tenderloin with Virgin Olive Oil.
 2. Sprinkle Lemon Pepper Seasoning evenly over the meat.
 3. Squeeze fresh lemon or lime juice over the top of the Tenderloin.
 4. Let it marinate for three (3) to six (6) hours.
 5. Lay tinfoil on the top rack of the barbecue and grill it slowly.
 6. Squeeze fresh lemon or lime juice over the meat as it is grilling.
 7. Insert Meat Thermometer.
 8. Cook to an internal temperature of 165 to 170 on the Meat Thermometer.
- Serve.*