

## Ingredients

2 lbs. Turkey Tenderloins (cut into tips)
½ c. Soy Sauce
3 tbls. Honey
3 tbls. Ketchup
3 tbls. Brown Sugar
2-4 Cloves of Garlic (minced)
1 tsp. Dijon Mustard 1 tsp. Onion
Powder

## Instructions

Whisk together marinade ingredients and marinate for at least an hour or up to 24 hours. Grill to an internal temperature of 160 degrees and let rest for 5-10 minutes.



