



ASIAN PORK TENDERLOIN

"MY NOT SO ASIAN ANCESTORS HAVE BEEN HONING THIS RECIPE FOR THOUSANDS OF YEARS." - NOT SO ASIAN INFAMOUS DAVE

• Meat

- 2 pork tenderloins trimmed of fat and silver skin
- 2 tbsp Chinese five spice powder
- 1 tbsp kosher salt
- 1 tbsp ground black pepper
- oil peanut or canola

• Glaze

- 1/3 cup Chinese plum sauce
- 2 tbsp honey
- 1 tbsp tomato paste
- 1 tbsp soy sauce
- 1 tbsp rice vinegar regular, not seasoned
- 1 tbsp bottled chopped ginger
- 1 tbsp pineapple juice
- 1 tsp chili garlic sauce such as LEE KUM KEE

• Sticky Jasmine Rice

- 2 cup jasmine rice
- 3 1/2 cup water
- 2 tbsp bottled chopped ginger
- 1 tsp salt
- 2 tsp sugar
- 1/2 cup rice vinegar regular, not seasoned
- 2 tbsp canola oil
- 1 cup fresh cilantro minced

1 Meat: Preheat oven to 400 degrees. Combine five spice powder, salt, and pepper, then rub over tenderloins.

2 Heat oil in an ovenproof pan. Sear tenderloins on all sides. Combine glaze ingredients in a sauce pan and simmer for 1 minute. Pour the glaze over the pork and transfer the pan to the oven.

3 Roast for 20 minutes or until internal temperature reaches 145 degrees. Remove from oven and let pork rest for 10 minutes before slicing. Serve with your favorite vegetable and Sticky Jasmine Rice.

4 Sticky Jasmine Rice: Bring the water, ginger, salt, and rice to a boil in a medium sauce pan. Reduce heat to low, cover, and simmer until liquid is absorbed, about 15 minutes.

5 Whisk vinegar and sugar in a small bowl until sugar is dissolved. Add vinegar to rice and stir gently to combine. Add the oil and stir again. Just prior to serving, stir the cilantro into the rice.