

March 28, 2014

RECIPE: Chinese Pork Roast

Roasted Pork Tenderloin in a Chinese Marinade basted with Red Honey

Servings: 4
Type: Entree
Storage: Refrigerator

1/4 teaspoon salt
1/4 cup sugar
1 1/2 tablespoons soy sauce
1/4 teaspoon sesame oil
1 1/2 tablespoons oyster sauce
1 tablespoon white wine
2 tablespoons ginger root, minced
1 1/2 teaspoons hoisin sauce
1 tablespoon bean paste, Chinese
1 clove garlic, minced
2 shallots, large, minced
1 1/4 pounds pork tenderloin
2 tablespoons honey
2 drops red food coloring

Combine salt, sugar, soy sauce, sesame oil, oyster sauce, wine, ginger root, hoisin sauce, bean paste, garlic, and shallots in a small bowl. Mix well. Place in a large ziplock bag.

Trim pork and place in ziplock bag and coat on all sides with marinade. Store in the refrigerator.

Combine honey with red food coloring and store in the refrigerator in a small jar.

Cooking instructions: Place pork roast on a rack over a foil-lined pan. Roast in a 425-degree oven for 15 minutes, turn over, and continue to cook 7 minutes longer. Remove pork from oven and baste with honey mixture, then return to oven for 10 minutes more. Cut meat crosswise into thin slices and serve hot or cold.

Serving Suggestions:
Fried Rice / Stir-fried Vegetables