

THAI PORK TENDERLOIN

Dorothy Rempel

Another favourite given to me by a favourite neighbour:

2 pork tenderloins
¼ c orange juice
2 tbsps peanut butter
2 tbsps soya sauce
2 cloves garlic minced
1 tbsps fresh ginger minced
1 tsp Tabasco sauce
½ c chicken stock

(Double recipe for marinade)

Mix all ingredients except chicken stock and marinade tenderloins at least 1 hour. Bake pork on foil lined cookie sheet at 375 for 40 min. Add chicken stock to reserved marinade and cook until sauce thickens (15-25 min) Slice pork into ¼" slices and pour marinade over to serve with rice.

(Jean Collings)

The tenderloin goes well with my salad recipe (I made this one up from a few I tried).
See Dorothy's salad recipe in the Salads section