

Peking Pork Tenderloin

Printed from Pork Tenderloin Recipes at <http://www.porktenderloinrecipes.org/>

Peking anything sounds fancy, doesn't it? You don't have to be a trained chef to whip up this classic Chinese pork dish in your home kitchen.

Ingredients:

2 (2-pound) pork tenderloins, trimmed
¼ cup soy sauce
2 cloves garlic, crushed
1 (2-inch) piece peeled ginger root, chopped
¾ cup honey
¾ cup sesame seeds

Directions:

- 1) Place pork in a large shallow dish. Combine soy sauce, garlic, and ginger in a blender; puree until smooth. Pour over pork; cover and refrigerate 1 to 2 hours, turning occasionally.
- 2) Preheat oven to 375°F. Lightly grease a rack set inside a broiler pan.
- 3) Remove pork from marinade; pat dry and discard marinade. Coat pork on all sides in honey; cover on all sides with sesame seeds.
- 4) Place pork on prepared rack. Bake until pork temperature reaches 165°F, 45 to 50 minutes. Remove from oven; let stand 10 minutes. Slice and serve.