



Asian Marinated Grilled Pork Tenderloin

3/4 cup soy sauce
1 Tbsp. hot chili sauce
(recommended: sambal oelek)
1/2 cup rice cooking wine
1 (1" piece) ginger, finely chopped
3 garlic cloves, finely chopped

1 scallion, both green and white
parts, thinly sliced
1 orange (use zest and juice)
4 pork tenderloins
2 Tbsp. coriander seed, toasted
and ground

In medium bowl, combine the soy, vinegar, chili sauce, ginger, garlic, scallions, orange zest and juice. Place pork in large container; pour marinade over pork. Cover and let sit for 2 hours at room temperature, or overnight in the refrigerator.

Remove pork from container; put marinade in small saucepan and bring to a boil over medium heat. Remove from heat and reserve for drizzling over pork when serving. (marinade must be brought to a boil to kill bacteria from raw meat juices.)

Preheat grill to medium-high heat.

Dust pork liberally with coriander seed and place on grill. Brown on all sides then move to cooler part of grill and cook to desired doneness, about 10-12 minutes.

Remove pork from grill and rest on cutting board for 10 minutes before slicing. Slice pork on bias and place on serving platter. Serve drizzled with reserved marinade.