

The Epicure in Light

by Rob Davidson



Marinated & Glazed Pork Tenderloin

For The Marinade:

½ small bottle of Nigori Sake (unfiltered, cloudy sake)

3 splashes Dark Soy Sauce

¼ cup Rice Wine Vinegar

½ tsp Wasabi Powder

For The Glaze:

Small can of Coconut Milk

1-2 tbsp. Hoisin Sauce

1 tsp. Tamarind Powder

½ tsp. Sanaam Pepper (or any medium hot pepper)

Marinate 1-2 Pork Tenderloins in the marinade for a few hours, or overnight.

To Sear & Roast: Remove the tenderloin from the marinade, and pat dry.

Place in a hot pan, sear all sides quickly, brushing on the Glaze as you go.

Once all sides are seared, brush on a good coating of the Glaze, and put in a 375° oven. Cook until the meat just firms up to the touch (around 155° internal temp.) Be sure to let the meat rest for 5-10 minutes before slicing.

This recipe is great on the BBQ as well. Use a very hot BBQ, turning frequently, and be sure not to overcook the meat.

ENJOY!