



FARMERS MARKET

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Black-and-Tan Pork with Spicy Ale Slaw

6-8 Servings

Ingredients:

For the Pork:

1 12 oz. bottle pale ale (preferably Bass)
½ tsp Chinese Five-Spice Powder
½ tsp. cayenne pepper
Kosher salt and freshly ground black pepper
3 lbs. pork tenderloin

For the Glaze:

1 tsp. extra virgin olive oil
1 small onion, finely chopped
2 cloves garlic, minced
1 12 oz. bottle of stout beer (preferably Guinness)
1 cup packed dark brown sugar
1 cup honey
1 tsp. minced peeled fresh ginger
½ tsp. cornstarch

For the Slaw:

¼ cup soy sauce
2 tbl. honey
1 clove garlic, minced
½ tsp. minced peeled fresh ginger
½ head green cabbage, shredded
2 medium bell peppers (red, orange and/or yellow), thinly sliced
2 carrots, cut into matchsticks or shredded
1 large onion, quartered and thinly sliced

Prepare the pork: Combine the ale, five-spice powder, cayenne and salt and black pepper to taste in a large resealable plastic bag. Reserve ¼ cup marinade for the slaw. Add the pork to the bag and mix well. Refrigerate for 2 to 6 hours.

Make the glaze: Heat the olive oil in a saucepan over medium heat. Add the onion and garlic and cook until golden, about 2 minutes. Add 1 tbl. each stout and brown sugar and cook 4 minutes. Add all but 2 tbl. of the remaining stout, the honey, the remaining ¾ cup plus 3 tbl. brown sugar and the ginger. Bring to a boil over medium-high heat, stirring, then lower the heat to medium and simmer until reduced by half, 15 to 20 minutes. Whisk the remaining 2 tbl. stout and the cornstarch in a bowl; slowly stir into the glaze and boil 2 minutes. Remove from the heat and let cool.

Preheat the oven to 375°. Remove the pork from the marinade and transfer to a baking dish. Bake until a thermometer inserted into the center registers 160°, 35 to 45 minutes. Transfer to a cutting board and let rest 5 minutes.

Meanwhile, make the slaw. Whisk the soy sauce, honey, garlic, and ginger in a large bowl. Whisk in the reserved ¼ cup marinade. Add the cabbage, bell peppers, carrots, and onion and toss. Refrigerate until ready to serve, at least 30 minutes.

Slice the pork and serve with the slaw. Drizzle both the pork and slaw with the glaze.

Credit: Food Network Magazine