



FARMERS MARKET

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Spicy Grilled Korean Pork with Asian Slaw

Serves 4

1 large pork tenderloin about 1-1/4 lb.

Marinade/Dressing:

2 Tbsp. soy sauce

1/4 cup rice vinegar

2 Tbsp. light brown sugar

2 cloves garlic minced

1 Tbsp. minced fresh ginger

1 1/2 tsp. Asian sesame oil

2 tsp. Asian chile sauce like Sriracha, Asian Chili Garlic Sauce or Sambal Oelek - I used Sriracha

Asian Slaw:

1 lb. green cabbage shredded (about 6 cups)

1 cup grated carrot about 2 medium carrots

1 red pepper grated

1 jalapeno pepper grated

4 green onion both white and green parts, trimmed and thinly sliced, divided

Asian Slaw Dressing:

1 Tbsp. vegetable or canola oil

1 tsp. salt

2 Tbsp. rice vinegar

1 Tbsp. light brown sugar

1 1/2 tsp. sesame oil

1 tsp. chili sauce like Sriracha, Asian Chili Garlic Sauce or Sambal Oelek - I used Sriracha

Trim the pork of any silverskin and excess fat and cut into 1/2-inch-thick medallions. Flatten slightly with the palm of your hand.

In a small measuring cup, whisk together the Marinade/Dressing ingredients. Toss 1/2 cup of this mixture with the pork medallions in a large bowl. Reserve the remaining mixture to use as a sauce. Let the pork sit at room temperature for 25 minutes or refrigerate for up to 2 hours.

Meanwhile, in another large bowl, toss the grated cabbage, carrot, red and jalapeno pepper with half of the green onion. Whisk together the Asian Slaw Dressing ingredients and add to the bowl. Stir well to combine well. Let sit for 15 minutes, then toss again.

For cooking on a grill/frying pan: Heat 2 Tbsp. of oil over medium-high heat until shimmering hot. Remove the pork from the marinade, shaking off the excess. Discard the marinade. Cook the medallions until well browned, about 2 minutes. Flip and cook until the pork is just cooked through, about 2 more minutes. Set the pork on top of the slaw. Pour out the oil and wipe the pan with paper towels (if the drippings on the bottom of the pan look like they may burn, wash the pan). Serve immediately drizzled with reserved Marinade/Dressing and with the Asian Slaw, sprinkled with the remaining green onions.

Credit: seasonsandsuppers.ca