



Recipes

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Asian Pork

Serves 4

Ingredients:

3 Tbsp. Honey
3 Tbsp. Sugar
1/4 cup Rice Wine Vinegar
3 Tbsp. fresh Lime Juice
3 Tbsp. Lite Soy Sauce
1 tsp. Salt
1/2 tsp. Pepper
2 cups Pork Tenderloins , cubed

Directions:

1. Place first 7 ingredients in a small saucepan. Cook over medium-high heat until slightly thickened, about 5 minutes. Cool.
2. Place pork in a non-aluminum bowl. Cover with 1/2 cup of the soy marinade. Set aside remaining marinade for later use. Cover and refrigerate for 2 hours.
3. Lightly coat pork with corn starch. Heat 3 Tbs. sesame oil in a skillet over medium high heat. Sauté pork until cooked throughout, about 5 minutes. Keep warm.