

# ASIAN-GLAZED PORK WITH TOASTED BLACK SESAME AND SCALLION

PAIRED WITH 2016 NEBBIOLO | YIELDS 6 SERVINGS

CANA'S

## INGREDIENTS

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| 2 Pork Tenderloins, 1 pound each               | 1 tbsp Fresh Ginger, peeled and grated    |
| $\frac{3}{4}$ tsp Salt, Kosher                 | 1 tsp Garlic, minced                      |
| $\frac{1}{2}$ tsp Black Pepper, freshly ground | 1 pinch Dried Red Pepper Flakes           |
| $\frac{3}{4}$ cup Brown Sugar                  | 1 Lime, zested and juiced                 |
| $\frac{1}{3}$ cup Soy Sauce, low sodium        | 1 tbsp Black Sesame Seeds, toasted        |
| 2 tbsp Hoisin Sauce                            | $\frac{1}{4}$ cup Scallion, thinly sliced |
| 2 tbsp Sesame Oil                              | 4-6 cups Asian Rice, steamed              |
| 1 tbsp Sweet Chili Sauce                       |   |

## METHOD

1. Preheat oven to 425°F.
2. Combine brown sugar, soy sauce, hoisin sauce, sesame oil, sweet chili sauce, ginger, garlic, pepper flakes, lime zest and lime juice in a sauce pan and bring to a boil for 3-5 minutes.
3. Season the pork with salt and pepper and place on a roasting rack over a sheet tray.
4. Roast the pork for approximately 10 minutes until well seared on the outside. Brush the outside of the pork with the Asian glaze.
5. Reduce oven temperature to 325°F and continue cooking for an additional 30-40 minutes to an internal temperature of 132-134°F.
6. Immediately remove from oven and allow the pork to rest for 15 minutes so carry over cooking can occur, temperature evens and internal juices settle.
7. Slice the pork into  $\frac{1}{2}$  inch slices and serve over the steamed rice with a drizzle of glaze, a pinch of sesame seeds and scallions.