



TERIYAKI COLESLAW WITH SIMMERED PORK

Pork

- 1- $\frac{1}{4}$ lbs pork tenderloin
- 1 Bottle **TSG Island Teriyaki Sauce & Marinade**, *divided*
- 3 Tbsp seasoned rice vinegar
- $\frac{1}{2}$ tsp hot pepper sauce (Tabasco)
- $\frac{1}{2}$ tsp salt

Coleslaw

- Remaining TSG Island Teriyaki Sauce & Marinade
- 3 Tbsp mayonnaise
- 3 Tbsp seasoned rice vinegar
- 16 oz bag of prepared coleslaw mix (about 7 cups)
- 1 cup shredded or matchstick carrots
- 3 green onions, sliced
- 2 Tbsp **each** chopped cilantro and mint
- $\frac{1}{2}$ cup roasted, salted peanuts

Pork

1. Cut pork into $\frac{1}{2}$ - $\frac{3}{4}$ " slices. Place in a non-metallic bowl or 9" glass baking dish. Pierce meat on both sides with a fork.
2. Measure $\frac{2}{3}$ cup TSG Sauce ($\frac{1}{2}$ bottle). Stir in vinegar, hot sauce and salt. Pour over pork; stir to coat both sides of meat. Cover and refrigerate 24 hours, turning meat over once during that time. Drain pork and discard marinade.
3. To cook, heat a lightly oiled frying pan. Add pork and simmer over medium-low heat 10-15 minutes per side or until cooked through. Keep warm.

Prepare coleslaw while pork cooks:

1. Whisk together remaining $\frac{2}{3}$ cup TSG Sauce, mayonnaise and vinegar.
2. In a large bowl, toss together cabbage, carrots, green onion, cilantro, mint and peanuts. Drizzle with teriyaki dressing and toss to coat.
3. Divide coleslaw among 4 plates and top each with warm pork medallions.

Makes 4 servings

MAIN DISH SALAD