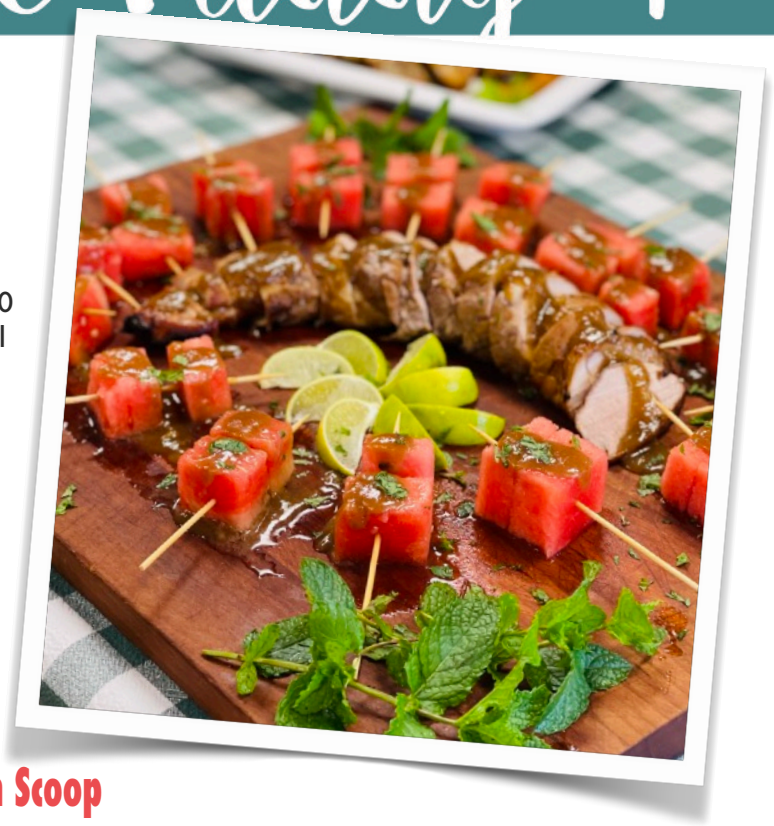
Taste and Savor

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



1 Quick Recipe:

Seared Pork with Hoisin and Watermelon

1/3 Cup Soy Sauce or Tamari
¼ Black or Toasted Sesame Oil
2 TB Brown Sugar
¼ Cup Chopped Green Onions
2 Cloves Garlic
1 – 2 TB Asian Chili Garlic Paste
1 Tsp Chinese Five Spice Powder
Juice of 1 Lime
1 – 2 (2 LB) Pork Tenderloins
1" Watermelon Cubes
Lime Wedges

Step One Blend the soy sauce, oil, sugar, onions, garlic, chili paste, five spice together in bowl. Add to a plastic bag and place the pork in there also. Seal the bag and place in the fridge for 4 hours – up to overnight. Remove the bag from the fridge 30 minutes before cooking, stir in the lime juice and sit on the counter.

Step Two Preheat the oven to 425F. Remove the pork from the bag and pat the pork dry. Discard the marinade. Transfer the pork to cast-iron skillet or grill pan and brown well on all sides. Then pop into the oven and roast for 7 to 10 minutes, or until an instant read thermometer is 145F. Let stand for 10 minutes before slicing and serving with *Homemade Hoisin, watermelon and lime wedges.

2 Kitchen Scoop

Homemade Hoisin

1 TB Grapeseed Oil
1 Tsp Grated Garlic
1/2 Tsp Chinese Five Spice Powder
1/2 Cup Shiro or White Miso Paste
1 TB Soy Sauce
1/2 Cup Maple Syrup
2 TB Unseasoned Rice Vinegar

Step One Heat the oil in a saucepan. Add the garlic and five spice powder and cook until fragrant, or about 1 minute.

Step Two Whisk in the remaining ingredients, bring to a boil, and cook and stir until the sauce is slightly thickened.

3 Clever Idea

Miso is a fermented paste from Japan that adds a salty, nutty, earthy, and umami flavor to foods. The paste, similar in texture to peanut butter, is typically a cultured mixture of soybeans, a grain (like rice or barley), salt, and koji (a mold also used in soy sauce). It can be eaten cooked or raw. You can use it in soups, stews, burgers (beef and veg), sauces like our Hoisin, butters, salad dressing and marinades – basically any recipe to which you'd like to add a flavor of richness.

4 Cheers!

Erath Pinot Noir Rosé

Oregon
About $14

Although this wine hails from the acclaimed Willamette Valley in Oregon its aromas and taste are those of a French-style rosé. Bright stone fruit, (think peaches and nectarines), and tropical flavors are balanced with a bright acidity that provides structure to the wine. The finish is crisp and light, making a perfect pairing for our Asian inspired entrée and its watermelon accompaniment.

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