

Pork Tenderlion

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 30 minutes

Chef's Notes

Recipe courtesy of New Asian Cuisine and chef Yono Purnomo of Yono's Restaurant in Albany, NY.

Step 1: Mise en Place

- 2 1/2 pounds pork tenderloin
- 2 shallots
- 2 garlic cloves
- 1 tbsp fresh ginger
- 1 tbsp orange rind
- 1 cup flour

First clean the tenderloin and then slice into 1 1/2 ounce pieces. Dredge the pork slices in flour, shaking off excess and set aside. Peel and roughly chop the shallot and place in a food processor with the garlic and puree them. Peel the outer skin off the ginger and mince 1 tablespoon. Finely grate 1 tablespoon of orange rind.

Step 2: Preparing the Dish

- 3 tbsp oil
- 1/2 cup kecap manis
- 3/4 cup coconut milk
- 1/2 tbsp sambal
- salt and pepper to taste
- 1 1/2 tsp cumin
- 1 1/2 tsp coriander

Heat oil, then sauté pork slices for two minutes on each side until golden brown. Remove pork from pan and set aside. In the same sauté pan, add shallots, garlic and ginger. Cook until translucent. Add orange rinds, sambal, spices and coconut milk. Bring to a boil, stirring, for two minutes. Return the sautéed pork to the pan, add the Kecap Manis and continue cooking 3-5 minutes until sauce is reduced, and napes the back of a spoon. Check the seasoning and serve with Jasmine rice and stir fried vegetables.