

Pork Tenderloin

2 pork tenderloin
½ C orange juice
½ t grated orange rind
1 t Sambal Oelek (Thai chili paste)
½ t salt
½ t cracked pepper
1 t Dijon mustard
2 T oil

t = teaspoon
T = tablespoon
C = cup



Cut pork into medallions, about 4 per tenderloin. Flatten with a meat pounder, very lightly. Mix remaining ingredients together. Marinate medallions in mixture for ½ hour. Put on barbeque at medium heat for about 5 minutes per side. *Delicious with couscous!*

Submitted by: Stephanie Kostuik