

# Asian Pear BBQ Pork

24 Servings



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

## Ingredients

8 cups Pacific Northwest Canned Pears, slices, drained and juice reserved  
1 cup tahini  
1 cup finely chopped scallions  
1/2 cup freshly grated ginger root  
1/4 cup finely chopped garlic  
2 tablespoons smoked paprika  
1 tablespoon plus 1 teaspoon freshly ground black pepper  
8 pounds pork tenderloin, trimmed and butterflied  
4 cups Asian Pear BBQ Sauce (recipe follows)  
24 cups prepared brown rice or stir-fried vegetables

### ASIAN PEAR BBQ SAUCE

1/4 cup canola or vegetable oil  
4 cups finely chopped sweet onion  
2 tablespoons freshly grated ginger root  
2 tablespoons smoked paprika  
2-2/3 cup apple cider vinegar  
1 cup tomato paste  
1 cup hoisin sauce  
2 tablespoons chili-garlic sauce  
3 cups Pacific Northwest Canned Pears, coarsely chopped, juice reserved

## Method

In a food processor fitted with the steel blade, puree 4 cups pear slices, tahini, scallions, ginger, garlic, paprika and pepper to make a rough paste. Remove paste from the bowl of the food processor into a container with a lid. Cover and refrigerate, preferably 2 hours before using.

Place butterflied tenderloins on a baking sheets with sides and spread the paste evenly on all sides. Cover and refrigerate 2 hours before grilling.

Grill or broil pork to just before before your desired doneness, or approximately 165 degrees F. During the remaining cooking time, liberally baste all sides of the tenderloin with the Asian Pear BBQ Sauce several times, turning often to prevent burning. Remove from heat and let stand at room temperature at least 5 minutes before slicing. Serve pork slices with rice or stir-fried vegetables.

### ASIAN PEAR BBQ SAUCE

Heat the oil in a large, heavy pot over medium-high heat. Add the onions and sauté 3 minutes. Add ginger and paprika and sauté 1 minute. Stir in 2 cups water, the vinegar, tomato paste, hoisin and chili-garlic sauces, and bring to a simmer. Add the pears and reserved juice and return the ingredients to a simmer. Reduce heat and cook over low heat 30 to 35 minutes, stirring often to prevent the sauce from sticking to the bottom of the pot.

After 30 minutes, or when sauce is cooked through, remove the pan from the heat and allow to cool before pureeing in a blender.

Put the pureed sauce in a container with lid and refrigerate 2 hours before using as directed.

Makes 8 cups

## Servings

Makes 25 (8-ounce) servings

## Nutrition

Calories	557
Fat	13 g
Cholesterol	97 mg
Sodium	365 mg
Carbohydrate	69 g
Dietary Fiber	7 g
Protein	39 g