



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Asian Pear BBQ Pork

6 Servings

Ingredients

1 (15-ounce) can Pacific Northwest Canned Pears, slices, drained and juice reserved
1/4 cup tahini
1/4 cup finely chopped scallions
2 tablespoons freshly grated ginger root
1 tablespoon finely chopped garlic
1-1/2 teaspoons smoked paprika
1 teaspoon freshly ground black pepper
2 pounds pork tenderloin, trimmed and butterflied
1 cup Asian Pear BBQ Sauce (recipe follows)
6 cups cooked brown rice or stir-fried vegetables

ASIAN PEAR BBQ SAUCE

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

Method

In a food processor fitted with the steel blade, puree 1 cup 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 sheet with sides and spread the paste evenly on all sides. Cover and refrigerate 2 hours before grilling.

Grill or broil tenderloins to just 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 1/2 cup 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 2 cups

Servings

Makes 6 servings

Nutrition

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