



WÜSTHOF

From Chef Mike's Kitchen to Yours!

Apricot and Ginger Glazed Pork Tenderloin

Serves 4-6

Ingredients:

For the pork:

- 2 pork tenderloins, fat and silver skin removed (about 2½ lbs. total)
- Olive oil
- 2 tsp. chopped garlic
- Seasoning salt, to taste
- Black pepper, to taste

For the glaze:

- ¾ cup chicken stock
- 1 cup apricot jelly
- 2 Tbsp. soy sauce
- 2 Tbsp. spicy brown mustard
- 1 Tbsp. ginger, minced
- 2 tsp. corn starch, mixed with cold water (just enough to dilute the corn starch)
- Dash of Tabasco®

Instructions:

1. Rub the pork tenderloins with olive oil, garlic, seasoning salt, and black pepper.
2. Grill on medium-high heat until meat is done, approximately 15-20 minutes. Meat thermometer should read 145°. Tent with foil and let rest for 10-15 minutes.
3. In a small sauce pan, add all of the glaze ingredients together. Bring to a boil while stirring, then decrease heat to a simmer until reduced by 1/3rd.
4. Arrange pork on a serving platter and spoon glaze over the top.

Recommended Knife:
WÜSTHOF CLASSIC 6" Utility Knife



*Compliments of
Chef Mike*



Quality - Made in Solingen/Germany