



Hoisin Marinated Pork Tenderloin with Mustard Sauce

Gaggenau Appliance: Combi Microwave Oven

Heating Mode: Convection

Preparation Time: 15 minutes

Cooking Time: 25 - 30 minutes

Makes: 4 servings

Marinating the tenderloin prior to cooking is key to creating great flavor in this recipe. For tender results the pork is cooked at a low temperature for 20 minutes then finished on higher heat. The mustard sauce is served on the side and can also be used as a condiment for a pork sandwich.

For the pork:

1 1/2 lb (750 g) pork tenderloin

For the hoisin marinade:

1/3 cup (75 mL) hoisin sauce

1/3 cup (75 mL) soy sauce or tamari

2 tbsp honey

1/4 tsp sesame chili oil

2 cloves garlic, minced

2 green onions, finely chopped

For the mustard sauce:

4 tbsp smooth Dijon mustard

1 tsp dry mustard powder

3 tbsp sugar

2 tbsp apple cider vinegar

1/2 cup (125 mL) mayonnaise

1/2 cup (125 mL) sour cream

1 tsp finely chopped green onion

Mix the ingredients for the hoisin marinade, place the pork in a glass baking dish with the hoisin marinade ingredients, cover and refrigerate for 6 - 8 hours.

To heat the oven, select the Convection mode with the left control knob and set the oven temperature to 325°F with the right control knob, touch Play to start. Roll the tenderloin in the marinade to make sure it is evenly coated and place on the glass oven tray, reserve the marinade. Place the tray in the oven on rack position 3, counting up from the bottom and cook for 20 minutes.

After twenty minutes, brush the tenderloin with a generous coating of the marinade, (discard the remaining marinade) and increase the oven temperature to 375 degrees. Cook the tenderloin for another 6 - 8 minutes. Remove the tenderloin from the oven and transfer to a cutting board to rest before slicing. To make the mustard sauce, combine all the ingredients in a bowl until smooth before stirring in the chopped green onions.