

Hoisin pork with hot mustard

PREP AND COOK TIME: About 1 hour, plus at least 1 hour to marinate

MAKES: 8 to 10 small-plate servings

SERVE WITH:

[Soy-Braised Mushrooms](#)

[Sesame Noodle Salad](#)

[Mandarin-Berry-Almond Floats](#)

INGREDIENTS

1/4 cup prepared hoisin sauce

2 tbsp. white-wine vinegar

2 tbsp. sugar

1 tbsp. soy sauce

1/2 tsp. Chinese five-spice powder

1 pork tenderloin (1 lb.)

Fresh cilantro sprigs, rinsed

Hot Mustard (recipe follows)

DIRECTIONS

1. In a small bowl, mix hoisin sauce, vinegar, sugar, soy sauce, and Chinese five-spice powder. Rinse pork and pat dry; place in a heavy 1-gallon resealable plastic bag. Add half the hoisin mixture, seal bag, and gently rotate to coat pork with marinade. Chill at least 1 hour or up to 1 day. Cover and chill remaining marinade.

2. Preheat oven to 425°. Lift pork from marinade (discard used marinade) and set on a rack in a foil-lined 9- by 13-in. baking pan. Bake for 20 minutes. Baste with reserved marinade and continue roasting, basting occasionally, until a thermometer inserted into center of tenderloin reaches 155°, 20 to 30 minutes longer. Let rest at least 5 minutes.

3. Slice pork thinly across the grain and arrange on a platter. Garnish with cilantro sprigs. Serve warm or cool, with Hot Mustard for dipping.

Hot mustard In a small bowl, mix 3 tbsp. dry mustard with 2 tbsp. cold water. Let stand about 5 minutes. Stir in 1 tsp. sesame oil. Makes about 3 tbsp.

Per Serving:

PER SERVING 96 cal., 33% (32 cal.) from fat; 9.8 g protein; 3.5 g fat (0.9 g sat.); 5 g carbo (0 g fiber); 195 mg sodium; 30 mg chol.