

BBQ Pork Fried Rice

Rose Product used: Pork Tenderloin



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1/2 lb. raw shrimp
1 Rose Pork Tenderloin see below*
4 cup cooked white rice
2 cup shredded lettuce
1/2 cup combined carrots, peas, corn (frozen)
2 stalks green onion sliced
2 eggs, slightly beaten
2 tbs. hoisin sauce
1 tbs. garlic
1 tsp. sugar
4 tbs. soy sauce
4 tbs. oil
1 tsp. pepper salt to taste

*Prepare a tenderloin
2 1/2 - 3 lb. Rose Pork Tenderloin
2 cup soy sauce
1/4 cup water
1 tbs. sesame oil
2/3 cup sugar
1/3 cup honey
1 med.-size onion finely chopped
1 cup finely chopped green onions
4 cloves garlic finely chopped
1/4 cup toasted sesame seeds
1 tbs. pepper

To prepare the tenderloin:
Combine the chopped onion, garlic, soy sauce, water, sesame oil, sugar, honey, green onions, sesame seeds, and pepper in a bowl. Stir until the sugar

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and honey dissolve. Place the tenderloin in the bowl and toss to coat with the marinade well. Cover and let stand at room temperature for 2 hours. Grill or cook under a broiler, turning to cook evenly. Cut into thin, 1 inch long pieces - set aside & keep warm.

Peel and devein shrimp then soak briefly in water with a spoonful of salt. Drain completely. Heat pan and pour in the oil. Add all frozen vegetables, salt, and pepper. After vegetables are cooked, add garlic, onions, hoisin, soy sauce, and sugar. Add shrimp. Cook until shrimp is done. Add pork strips from above recipe. Now add the eggs and mix lightly. Add the cooked rice and half the shredded lettuce and stir gently. Top with the remaining shredded lettuce. Serve immediately with your favorite sauce.

