

## Spicy Pork Rolls

Rose Product used: Pork Tenderloin



**Rose Packing Company**

1/2 lb. pork tenderloin  
8-10 green onions  
2 garlic cloves, crushed  
2 tbsl. dark soy sauce  
2 tbsl. honey  
2 tbsl. vegetable oil  
2 tbsl. hoisin sauce  
2 tsp. fresh gingerroot, grated

Trim any excess fat from pork, then into thin slices (approximately 1/8 inch thick). Flatten pork slices with a mallet or metal spatula. Wash, trim roots and any wilted leaves from green onions. Cut into 3- to 4-inch pieces. Roll one pork slice around 1 green onion piece. (There's no need to fasten rolls closed. Moisture in meat will keep the rolls from coming open.) Preheat oven to 400°. In shallow baking dish, stir together garlic, soy sauce, honey, oil,

hoisin sauce, and gingerroot. Place pork rolls in soy mixture and turn to coat. If preparing ahead, cover and refrigerate. Bake uncovered, 10-15 minutes or until meat is no longer pink in the center, cut to test. During baking, baste rolls frequently with sauce. Serve hot or warm.

