



Pork Tenderloin Salad with Creamy Spicy Dressing *(adapted from High Plains, The Joy of Alberta Cuisine)*

1 pound pork tenderloin, cleaned of silver skin
1 tablespoon minced fresh garlic
1 teaspoon Asian chili sauce (I used Sambal Olek)
1/2 cup soy sauce
2 tablespoons brown sugar
1/4 cup fresh lime juice

1/2 cup mayonnaise
Coarse ground black pepper

Salad ingredients: your choice of lettuce along with sliced peeled oranges, avocado, cucumber, broccoli slaw, grated carrots, sweet onion, and cilantro.

Combine garlic, chili sauce, soy sauce, brown sugar and lime juice in a jar and shake well to mix. Place pork tenderloin in a zip bag and pour all but 1/2 cup of the marinade into the bag. Zip closed and refrigerate a minimum of 2 hours. Add one half cup of mayonnaise to the remaining marinade and shake well to combine. Refrigerate until serving time.

To cook pork - spray a grill pan with cooking spray and heat over medium high heat. Cook pork tenderloin for 20 minutes turning every 5 minutes. Set on cutting board, cover with foil and let rest for 10 minutes. Slice thinly on the diagonal and serve on salad with dressing on the side. Serves 4.