



Marinated Pork & Pear Stir-Fry with Cashews

Camine Pappas / Serves 4 / Adjusted February 2022

Featuring Olive This! Cinnamon Pear Vinegar

Many folks don't know that cinnamon is a hot spice. Which makes it a logical choice for Asian dishes. Especially with things like pork or chicken. By utilizing of pre-made ingredients like canned pears, hoisin sauce, and crunchy cashews, you'll find yourself at the starting gate of deliciousness as you whip up a stir-fry full of interest and surprise.

INGREDIENTS:

10 ounces lean pork tenderloin sliced into very thin strips

3 C cooked jasmine rice

1/3 C cashew pieces

2 large celery stalks sliced

3/4 C canned pears drained and cut into chunks

1 t chili flakes (can add more if desired)

1 T fresh grated gingerroot

Handful chopped fresh parsley

Chopped fresh cilantro & scallions for garnish

3-4 T Hoisin sauce

½ t salt

¼ t black pepper

2 olive oil

Marinade:

1/3 C soy sauce

¼ C Olive This! Cinnamon Pear Vinegar

2 T olive or vegetable oil

2 T sesame oil

3 large cloves garlic sliced

¾ t kosher salt

¼ t black pepper

2 T Juice of 1 tangerine

1 T Juice of 1 lime



METHOD:

Place thin strips of pork in a wide shallow bowl and add all the marinade ingredients. Stir very well. Cover. Refrigerate and turn the pork often into the marinade during the 3 hours it sits. Using the pork loin is the best as the more tender the meat the better this dish!

While rice is cooking heat a medium sized saucepan to very hot and add oil. Add the celery, chili flakes, and stir for a minute. Now add the pork and all the marinade, as well as the chopped ginger. Stir and cook for only a minute or two, just long enough for the garlic to get fragrant and the pork to turn brown. The very thin pork cooks fast! Add the salt and pepper, the drained pears, and stir a bit more to incorporate. Then add the hoisin sauce and about 2 T of the chopped parsley. Stir.

Serve over rice and garnish with more parsley, or you can garnish with cilantro, or even scallions.

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