

THAI GRILLED PORK TENDERLOIN WITH SPICY CUCUMBER SALAD AND COCONUT CURRY PEANUT SAUCE

This dish was the result of years of experimenting with Thai cooking. The many layers of flavor are amazing! And the result is a colorful dish that will impress guests. Swayne prefers this dish a little less spicy, so opts to make the salad dressing without the Serrano chiles. Marinate pork tenderloins for 10 minutes in a mixture of coconut milk, fish sauce, coriander, and curry powder, and then grill.

(SERVINGS: 8)

Prep Time: 30 mins.

Grill Time: 20 mins.

MARINADE:

- 1 16-ounce can unsweetened coconut milk
- 2 Tablespoons Thai fish sauce
- 2 Teaspoons ground coriander
- 2 Teaspoons curry powder
- 2 Tablespoons brown sugar
- 3 Pounds pork tenderloin

Mix all ingredients in a large bowl. Add the pork tenderloins and let stand for 10 minutes, turning once.

DRESSING:

- 2/3 Cup white vinegar
- 2/3 Cup brown sugar
- 1/2 Teaspoon salt
- 2-4 Serrano chiles, minced

In a medium saucepan, combine vinegar, brown sugar and salt. Simmer over medium heat, stirring, just until sugar dissolves. Add the chiles. Pour dressing into medium bowl and let cool.

PORK:

Preheat grill. Remove pork tenderloins from marinade and grill until browned on all sides and firm to the touch, about 15-20 minutes. Transfer to cutting board, cover loosely with foil and rest for 15 minutes.

PEANUT SAUCE:

- 2 Tablespoons olive oil
- 2 Shallots, minced
- 1 1/3 Cups peanut butter
- 3 Teaspoons red curry paste
- 2 Teaspoons Thai fish sauce
- 1 16-ounce can unsweetened coconut milk
- 3 Tablespoons fresh lime juice
- Salt to taste

Heat oil in a medium skillet. Add the shallots and cook over medium heat until soft, about 2 minutes. Stir in peanut butter, red curry paste, fish sauce, and coconut milk. Simmer on low heat until slightly thickened, about 2 minutes. Add lime juice and season with salt.

CUCUMBER SALAD:

- 4 English cucumbers, peeled, halved lengthwise, thinly sliced
- 1/2 Cup cilantro, finely chopped
- 4 Tablespoons basil, finely chopped
- 2/3 Cup dry roasted peanuts, chopped

Add cucumbers to the reserved dressing and toss. Stir in cilantro and basil. Mound the cucumber salad in the center of a large serving platter. Thinly slice the pork and arrange around the salad. Sprinkle with peanuts, and serve the peanut sauce on the side.

CHEF'S HINT: To save time, prepare the peanut sauce while the pork is grilling, then prepare the cucumber salad while the pork is resting.

SHOPPING HINT: You'll find the curry paste and Thai fish sauce (called Nam Pla) at Asian markets and some supermarkets.