

Spicy Pork Rolls

Serves 20 appetizers



Pairings

Fruit-forward, fat red wines such as Merlot and Syrah/Shiraz
Pinot Blanc or Pinot Gris/Grigio
Alsace Region Riesling

Ingredients

1/2 lb. Pork Tenderloin	1 tsp grated fresh Ginger Root
6 or 7 Green Onions	
1 clove Garlic, crushed	
1 Tbsp dark Soy Sauce	
1 Tbsp Honey	
1 Tbsp Vegetable Oil	
1 Tbsp Hoisin Sauce	

Preparation

1. Trim any excess fat from the pork, then cut crosswise into 20 slices
2. Flatten the meat slices with the side of a knife.
3. Trim roots and any wilted leaves from the green onions, then cut each onion into 3 or 4 pieces.
4. Roll each meat slice around 1 green onion piece. Moisture will keep the meat slices from coming open during cooking.
5. Preheat the oven to 400 degrees.
6. In a shallow baking dish, stir together the remaining ingredients. Place pork rolls in the dish and turn to coat. (this dish can now be covered and refrigerated to cook later if desired).
7. Bake uncovered for 10 to 15 minutes until the meat is no longer pink in the center, basting at 5 minute intervals with the sauce.
8. Serve & enjoy!

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