



Family Favorite

PORK CHAR SUI STIR FRY

Servings: 10

Prep Time: 30 minutes

Cook Time: 30-40 minutes

2	Prairie Fresh® pork tenderloins	1 can (8 ounces)	water chestnuts
2 packs	char sui (red BBQ) powder marinade	1/3 cup	vegetable oil
1 pack	soba noodles (cooked)	4 tablespoons	sesame oil
2 medium	zucchini, sliced	To taste	soy sauce
2 medium	yellow squash, sliced	To taste	ponzu sauce
1 package	snow peas	To taste	stir fry sauce
1 head	broccoli	2 to 3	limes
2 cups	shredded carrots	1 bunch	cilantro
16 ounces	baby portabella mushrooms, sliced	To taste	sriracha (optional)
1 can (14 ounces)	baby corn	To taste	hoisin sauce (optional)

Method - Prepare marinade as directed on package. Marinate pork tenderloins overnight in char sui red BBQ.

Cook tenderloins on a smoker, grill or in the oven until internal temperature reaches approximately 135 degrees F. Remove from heat and let rest 15 to 20 minutes.

Slice tenderloin and set aside. Tenderloin will finish cooking in stir fry.

Using a large wok over medium-high heat, heat approximately 2 tablespoons sesame oil and 3 tablespoons vegetable oil.

Layer vegetables in the wok to cook. Start with squash and zucchini. Stir constantly. Vegetables will absorb oil while cooking.

Add broccoli. Stir. Add soy sauce and ponzu, to taste, and as it absorbs when cooking, add more as the stir fry cooks. Be careful not to add too much soy sauce to prevent it from being too salty. Taste as you go. Stir. Add snow peas. Stir. Squeeze lime over the stir fry. Add mushrooms. Add carrots and water chestnuts. Squeeze more lime juice over stir fry. Cook until all vegetables are soft but still have a firm bite.

Add stir fry sauce. Stir. Move vegetables to outer edges of the wok. Add sliced pork tenderloin.

Cook 5 to 7 minutes or until tenderloin has finished cooking and heated through.

Stir in prepared soba noodles and remove wok from heat.

Garnish with cilantro.

Add sriracha for added heat and/or hoisin sauce for added sweetness.

Serve and enjoy.

