

Hoisin Pork Tenderloin Sliders

Serve these tasty 3-bite sandwiches as a starter at a cocktail party or as part of a backyard barbecue menu. The bright, slightly floral flavour of the wine is a great pairing for the sweet and tangy Asian flavours.

Yield: 8 sliders (recipe doubles easily)

INGREDIENTS:

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| 4 tbsp | honey, divided |
| 3 tbsp | hoisin sauce |
| 3 tbsp | lime juice, divided |
| 2 | cloves garlic, minced |
| 1 | pork tenderloin (about 1 lb) |
| 3 cups | finely shredded Napa cabbage |
| 1 | carrot, grated |
| 1/4 cup | each diced red pepper and red onion |
| 1/4 cup | chopped fresh cilantro |
| 1 tsp | toasted sesame oil |
| 1/2 tsp | each sea salt and freshly ground pepper |
| 8 | toasted slider buns or small dinner rolls, halved |

METHOD:

Whisk 3 tbsp honey with the hoisin sauce, 1 tbsp lime juice and the garlic. Add tenderloin and turn in marinade to coat. Let stand for 15 minutes.

Meanwhile, toss cabbage with the carrot, red pepper, onion and cilantro. Whisk remaining honey with remaining lime juice, sesame oil, salt and pepper. Add to cabbage mixture and toss to coat. (Slaw can be prepared and reserved in the refrigerator for up to 2 days.)

Preheat grill to medium and grease well. Grill pork, turning occasionally and basting during the first half of grilling, for 22 minutes or until an instant read thermometer registers 145°F (63°C). Remove from grill to a cutting board; tent with foil and let stand for 5 minutes.

Thinly slice the pork. Layer 2 to 3 slices onto slider buns and top with a scoop of slaw.

TIP: Add a spicy kick to the sliders by blending a little mayonnaise with Sriracha (or another favourite hot sauce) to taste and drizzle over slaw before capping with the top bun.



PAIR WITH: Limited Edition Gewürztraminer Verdelho Muscat



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