

Honey Sesame Pork

I love the combination of sesame and honey. It sounds like a sweet combination, and it is, but it's also a delicious savory combo. Especially when paired with green onions, ginger, and garlic. And juicy, tender pork.

When I got a package of Yucatan Honey from Ava Jane's Kitchen, I couldn't wait to try it with some sesame pork. And I have to say, it did not disappoint. The honey is dark amber in color, and rich in flavor. It's a bit floral, a tad earthy, and just perfect for cooking with.

This pork tenderloin starts in a skillet and then you move it to the oven to finish. This gives it a browned exterior and juicy interior that's not dry or tough. It's sweet and savory, and all things good. A sprinkle of crunchy sesame seeds at the end give it just a bit of texture. Serve with rice and sautéed greens for a delicious, easy meal.

Ingredients:

- 1 pork tenderloin
- 2 tablespoons toasted sesame oil
- 4 green onions, sliced
- 1 2-inch piece of ginger, sliced
- 1 clove garlic, sliced
- 1 tablespoon Ava Jane's Kitchen Yucatan Honey
- 1 tablespoon soy sauce
- 1 tablespoon sesame seeds
- Extra green onions, for garnish

Directions:

Preheat oven to 350 degrees F.

Heat the oil in an ovenproof skillet over medium high heat. Add the green onions, ginger and garlic. Sauté for a minute and remove from the pan.

Add the pork to the pan and cook until browned. Add the honey and soy sauce to the pan and transfer to oven.

Continue cooking until pork reaches an internal temperature of 145 degrees F. Remove from oven.

Let rest for 5 minutes and serve sprinkled with sesame seeds and green onions.