

# Cooking with Johani.com



## **PORK TENDERLOIN ORIENTAL-STYLE** (Serves 2-4)

1¼-1½ lbs. pork tenderloin  
4-5 T. hot peach jam\*  
¼ lb. snow peas  
1 can sliced water chestnuts  
½ c. Mr. Yoshida's sweet  
    teriyaki marinade  
½ c. green onions  
2 t. toasted sesame seeds  
Garlic powder  
Garlic pepper  
Salt  
Jasmine white rice

\* peach jam with red pepper flakes

Put pork tenderloin in baking dish.  
Sprinkle with garlic powder, garlic pepper, and salt.  
Spread hot peach jam on top.  
Cover tightly.  
Bake at 350°F for 30 minutes.  
Uncover and cool for 15 minutes.  
Discard half of the juice.  
Slice roast, and fan out.  
Put water chestnuts in each corner.  
Put snow peaks around roast.  
Pour Mr. Yoshida's sauce over top.  
Cover and put in low heat oven for 30 minutes (about 200°F).  
Sprinkle with green onions and toasted sesame seeds.  
Serve over jasmine white rice.