



Recipe

Pork Tenderloin in Orange Caramel Agave Sauce with 21 Missions Agave Caramel Syrup

- 1/4 cup Light soy sauce
- ½ cup 21 Missions Caramel Agave Syrup
- 1 Tbsp. fresh ginger, grated
- 1 garlic clove, crushed
- 1 Tbsp. Thai fish sauce “Nam Pla”
- 1 Tbsp. lime juice
- Zest from 2 oranges
- 1/4 cup orange juice
- 1 lb tenderloin of pork, cut in half lengthwise

Sauce preparation

Combine all of the ingredients except the pork loin in a skillet over medium heat and stir until the caramel agave sauce thickens.

Cooking the pork loin

In the same skillet with the thickened caramel agave sauce add the pork loin. Turn the pork loin frequently and baste continuously with the caramel agave sauce.

Cook for about 30 minutes until the pork loin is tender and cooked through. When the pork loin is well glazed remove the pork loin from the skillet and rest the pork loin for a few minutes before slicing.

Serving

Place the sliced pork loin onto a serving platter and drizzle with the thick and delicious caramel agave sauce. Serve with a crisp salad or lightly cooked snow peas or sugar snap peas.

Adapted from *Caramel*, 2006, by Trish Deseine, Marie-Pierre Morel