



# Thai Peanut Pork Loin

NIBBLEDISH CONTRIBUTOR

## Ingredients

-Pork -3 1 pound Pork Loins (or 1 3 pound loin) -Olive Oil -3 tsp kosher salt -1 tsp freshly ground black pepper -Sauce -2 Tablespoon garlic cloves (6 cloves), chopped -2 teaspoons fresh ginger, grated or sliced -4 Tablespoons soy sauce -2 teaspoons sesame oil -2 teaspoons sriacha sauce -Filling from Do-Si-Do cookies -1 cup peanut butter -Breading -2 cups loosely packed fresh parsley leaves -1 tablespoon chopped garlic cloves (3 cloves) -1 cup fresh white bread crumbs -1 cup Do-Si-Do cookie crumbs (roughly 8-10 cookies) -2 teaspoons grated lemon zest (2 lemons)

## Instructions

I go to the Art Institute of Pittsburgh. Every year we have a competition involving the local Girl Scout council. Students create recipes using cookies as a main component, and the girl who sells the most cookies gets to pick her favorite recipe. I figured most people would do something with chicken, so I picked something different..pork. The recipe started out as one for Rack of Lamb Persillade, which I adapted and turned into a slightly spicy, slightly sweet Thai-style recipe. I placed 5th out of 13, which was pretty good I'd think for never practicing it. The Do-Si-Do's can be replaced with Nutter Butter's if you don't have any handy. And the sauce I have in the picture was just the sauce from the recipe itself, thinned out with a cup of chicken stock. 1.Preheat oven to 450 (400 for convection) 2.Trim excess fat from pork loins and sear to a nice golden brown. Roast in oven for 10 minutes, do not exceed 135 in temperature. 3.Combine sauce ingredients in a blender and blend thoroughly. 4.Combine parsley & garlic cloves in blender, and blend well. Add crumbs and lemon zest and blend well. 5.Remove Pork Loin from oven and coat with sauce mix, then coat with breading mix. 6.Return to oven and cook until it reaches an internal temperature of 145-150, about 15 minutes. Remove from oven and let rest 15 minutes before cutting.