

E N T R E E S

Five Spice Pork Loin with Peach Ginger BBQ Sauce

Peach Ginger BBQ Sauce

ITEM #
3088

- 2 - 46 oz. Maui Fruit Purees - Peach
- 3 tbsp Ginger - grated
- 2 tbsp Garlic - minced
- 3 tbsp Soy Sauce
- 1½ tsp Five Spice Seasoning
- ½ cup Red Wine Vinegar
- 2 tbsp Onion Powder
- ¾ cup Chili Garlic Sauce

• *Mix all ingredients together.*

- 1- 4 lb. Pork Loin
- Five Spice Seasoning
- Salt and Pepper

• Season pork loin with salt, pepper and Five Spice Seasoning. Roast Pork Loin in a 375 degree oven for 45 minutes. Baste pork loin with Peach Ginger BBQ Sauce and continue roasting 15-25 minutes or until internal temperature is 160 to 165 degrees. Let rest 10 minutes, slice and serve.

