

Pair your favorite pantry staples with Hormel® Always Tender® pork products and experience worlds of flavor!

If you're looking for an answer to the age-old meal planning question, "what should I have for dinner?", then look to your favorite fruits, vegetables, sauces, herbs and of course... pork! When you pair some of your favorite pantry ingredients with Hormel® Always Tender® pork products, you can create a meal that represents your favorite cuisine -

from Mexican or Polynesian to Asian or Mediterranean. As warm weather rolls in, put your grill or oven to work and use one of these eight mouthwatering recipes – that require simple ingredients, little preparation and easy clean-up. No matter what your taste preference we can take you around the world with flavor for any occasion.

Pork + Bananas



Caribbean Citrus Filet Kabobs

If you want to add festive fruit flavor to your dinner plate, use bananas to create an exotic Caribbean dish on the grill this summer. Surprise your palate with the zest of fresh banana, lime and an orange marmalade marinade and it will feel like vacation, no matter where you are. Serves: 6

- 2 oranges
- 2 limes
- 1 (27.2-ounce) package Hormel® Always Tender® citrus flavored loin, cut into 1-inch cubes
- 2 bananas, cut into 1/2-inch slices
- 1 onion, cut into 12 wedges
- 1/2 cup orange marmalade
- 2 drops hot sauce
- 2 tablespoons olive oil

Directions

1. Cut 1½ oranges into quarters and slice quarters into 1/2-inch slices (about 12 slices). Juice remaining 1/2 orange. Cut 1½ limes into quarters and slice quarters into 1/2-inch slices (about 12 slices). Juice remaining 1/2 lime.
2. On six metal grilling skewers, thread pork cubes, orange slices, banana slices, lime slices and onion wedges.
3. In small bowl, stir together orange marmalade, reserved orange and lime juices and hot sauce. Set aside.
4. Heat grill to medium heat. Oil grill rack. Brush skewers with olive oil. Place skewers on grill rack. Cover and cook 12 to 14 minutes, turning occasionally. During the last 5 minutes of cooking, brush skewers with marmalade sauce.

Pork + Cilantro



Grilled Lemon Garlic Mexican Pork

If cilantro is growing in your garden, why not use it in a dish that will kick up the heat with something spicy? Just add cumin and chili powder to get the party started with a grilled pork dish that everyone will love. Serve alongside some Mexican rice or beans for a delicious, balanced meal.

- 4 tablespoons chopped cilantro, divided
- 1 tablespoon cumin
- 2 teaspoons onion powder
- 1 teaspoon chili powder
- 1 (27.2-ounce) package Hormel® Always Tender® lemon garlic pork loin
- 1 cup La Victoria® Thick 'n Chunky Mild Verde Salsa
- 1/4 cup finely chopped onion
- Warm corn tortillas

Directions

1. Heat grill to medium heat.
2. In small bowl, stir together 2 tablespoons cilantro, cumin, onion powder, and chili powder. Spread over pork and let stand 15 minutes.
3. In small saucepan, stir together salsa verde, onions and 2 tablespoons cilantro. Cook over medium-high heat 5 to 6 minutes or until onion is softened, stirring occasionally.
4. Oil grill rack. Place pork on grill. Cover and cook 35 to 40 minutes or until the internal temperature of the thickest portion of pork reaches 155°F. to 160°F., turning several times. During the last 5 minutes of grilling, baste pork with some of the warm salsa verde mixture.
5. Let pork stand 5 minutes before slicing. Serve with remaining salsa and tortillas.

Pork + Basil



Italian Onion and Garlic Pork Roast

Fresh basil isn't just for Caprese salad. Bring a little bit of Italy into your home and onto your dinner table by combining basil with sweet onion and garlic flavors - hard to resist, even when the temperature is heating up outside.

- 2 (14.5-ounce) cans diced tomatoes with roasted garlic
- 1/2 cup finely chopped onions
- 2 tablespoons chopped fresh basil or 1/2 teaspoon dried basil leaves
- 2 teaspoons chopped fresh marjoram or 1/2 teaspoon dried marjoram
- 1 tablespoon brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (1.5-pound) package Hormel® Always Tender® onion garlic flavored pork roast
- Hot, cooked fettuccine
- Freshly grated Romano cheese, if desired
- Chopped fresh basil, if desired

Directions

1. Heat oven to 350°F.
2. In bowl, stir together tomatoes, onions, basil, marjoram, brown sugar, salt and pepper.
3. Place pork in shallow baking dish. Spoon sauce over pork. Bake 1 hour 5 minutes to 1 hour 10 minutes or until the internal temperature of the thickest portion of pork reaches 155°F. to 160°F. Let rest 5 minutes.
4. To serve, toss hot, cooked pasta with tomato sauce and pan juices, reserving 3 tablespoons of sauce. Arrange pasta on warm serving platter. Slice pork and place on top of pasta; drizzle with reserved sauce. Sprinkle with cheese and basil, if desired.

Pork + Pineapple



Hawaiian Teriyaki Tenderloin

Nothing says summer like a refreshing piece of pineapple. Pair it with brown sugar and grated gingerroot to create a perfect Polynesian flavor, fresh from the grill. Serve over rice to absorb some of the sauce and garnish with parsley and macadamia nuts for a picture-perfect plate.

- 1 (8-ounce) can crushed pineapple in juice
- 1/2 cup finely chopped Maui onion or other sweet onion
- 2 tablespoons brown sugar
- 1 teaspoon grated gingerroot
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (18.4-ounce) package Hormel® Always Tender® teriyaki flavored pork tenderloin
- 2 tablespoons chopped parsley
- 2 tablespoons chopped salted Macadamia nuts

Directions

1. Heat oven to 350°F
2. Cover rimmed baking sheet with foil and spray with non-stick cooking spray.
3. In bowl, stir together pineapple, onions, brown sugar, ginger, salt and pepper. Spread 1/2 cup over pork, coating all sides. Reserve remaining sauce.
4. Place pork on baking sheet. Cook 25 to 30 minutes or until the internal temperature of the thickest portion of pork reaches 155°F to 160°F. Let rest 5 minutes.
5. Meanwhile, in small saucepan, heat remaining sauce 5 to 7 minutes or until slightly thickened, stirring frequently.
6. To serve, slice pork, drizzle with some of the remaining sauce, sprinkle with parsley and nuts. Pass remaining sauce with pork.



With Hormel® Always Tender® pork on your plate, your summer will sizzle!



Pork + Raisins



Smokey Curried Apple Bourbon Tenderloin

Raisins are a great addition to cereal, salads and granola, so why not introduce them to the dinner table? Add creamy coconut milk and a dash of curry powder to juicy apple bourbon pork tenderloin for the perfect lazy summer Saturday meal.

- 2 tablespoons butter, softened
- 2 tablespoons curry powder
- 1 apple, chopped
- 1/2 cup finely chopped onion
- 1/4 cup raisins
- 1 1/2 cups apple juice
- 3/4 cup coconut milk
- 1 (18.4-ounce) package *Hormel® Always Tender®* apple bourbon flavored pork tenderloin filet
- 1/2 cup coarsely chopped peanuts
- Hot, cooked rice

Directions

1. Heat grill to medium heat.
2. In bowl, stir together butter and curry powder. Reserve 2 teaspoons of butter mixture.
3. In saucepan, melt remaining butter mixture. Add apple, onion and raisins. Cook 2 to 4 minutes or until onions are softened, stirring frequently.
4. Stir in apple juice. Bring to a boil. Reduce heat to medium. Stir in coconut milk. Cook 8 to 10 minutes or until sauce is slightly thickened, stirring occasionally. Keep sauce warm.
5. Cut 3 to 4 slits in the top of the pork. Spoon reserved 2 teaspoons curry butter into slits.
6. Oil grill rack. Place pork on grill. Cook 25 to 30 minutes or until deep golden brown and internal temperature of the thickest portion of pork reaches 155°F. to 160°F., turning several times. Let rest 5 minutes before serving.
7. To serve, slice pork, spoon some of the sauce over meat and sprinkle with peanuts. Serve with remaining sauce and hot, cooked rice.

Pork + Soy Sauce



Spicy Asian Peppercorn Tenderloin

Soy sauce is often associated with sushi, but you can quell your Asian-food cravings with peppercorn pork loin, too. Grill the pork loin with soy sauce, sesame oil and rice vinegar and serve over rice.

- Non-stick cooking spray
- 2 tablespoons *House of Tsang®* sesame seed oil
- 1 tablespoon *House of Tsang®* ginger flavored soy sauce
- 1 tablespoon seasoned rice vinegar
- 2 teaspoons chili garlic sauce
- 1 (18.4-ounce) package *Hormel® Always Tender®* peppercorn flavored pork tenderloin
- 2 tablespoons chopped green onion
- Hot cooked rice

Directions

1. Heat oven to 425°F.
2. Cover rimmed baking sheet with foil and spray with non-stick cooking spray.
3. In bowl, stir together sesame oil, soy sauce, vinegar and chili garlic sauce. Spread mixture over pork.
4. Bake 25 to 30 minutes or until browned and the internal temperature of the thickest portion of pork reaches 155°F. to 160°F., basting twice. Let rest 5 minutes.
5. Slice pork. Sprinkle with green onions. Serve with rice.

Pork + Tarragon



Honey Mustard Filet in Puff Pastry

If you have a garden full of herbs, grab fresh tarragon for your pork recipes; it will lend subtle hints of flavor to your dish. Each serving should include a generous piece of puff pastry shell for a little bit of decadence in each bite.

- Non-stick cooking spray
- 1/2 cup match-stick cut carrots
- 1/4 cup finely chopped onion
- 1 tablespoon chopped fresh parsley
- 1 teaspoon chopped fresh tarragon or 1/4 teaspoon dried tarragon leaves
- 2 teaspoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon coarsely ground pepper
- 1/2 (17.4-ounce) package frozen puff pastry, thawed
- 1 (27.2-ounce) package *Hormel® Always Tender®* honey mustard flavored pork loin

Directions

1. Heat oven to 425°F.
2. Line baking sheet with foil and spray with non-stick cooking spray.
3. In bowl, stir together carrots, onion, parsley, tarragon, olive oil, salt and pepper.
4. On lightly floured surface, roll puff pastry into 12x14-inch rectangle. Place carrot mixture in the center of pastry, leaving a 3-inch border on the short side and a 4-inch border on the long side.
5. Place pork on carrot mixture. Fold short sides of pastry over pork and bring the long sides together over pork, sealing edges with water. Place seam-side-down on baking sheet
6. Bake 10 minutes. Reduce heat to 350°F. Bake 50 to 55 minutes or until pastry is golden brown and the internal temperature of pork reaches 155°F. to 160°F. Let stand 5 minutes before slicing.

Pork + Kalamata Olives



Mediterranean Sun-Dried Tomato Filet

With Kalamata olives in your pantry you have the beginnings of a perfect Mediterranean meal. Take your whole family to Greece with *Hormel® Always Tender®* pork filet, which only needs 30 minutes on the grill to deliver unforgettable flavor.

- 1/2 cup feta cheese
- 1/4 cup chopped red onion
- 1/4 cup chopped *Peloponnese®* pitted Kalamata olives
- 2 teaspoons chopped fresh oregano or 1/4 teaspoon dried oregano leaves
- 1 (27.2-ounce) package *Hormel® Always Tender®* sun-dried tomato flavored pork loin
- Butcher's cotton string
- 1 tablespoon olive oil

Directions

1. Heat grill to medium.
2. In bowl, stir together cheese, onion, olives and oregano.
3. Butterfly pork by cutting the long way down the center of the filet but not cutting completely through. Press open the filet. Make a second long cut halfway between the first cut and the long outside edge of the filet, but not cutting completely through. Repeat on the other side of the filet. Gently pound or press the filet flat.
4. Spread cheese mixture over flattened filet. Fold in short edges and tightly roll up filet starting on long edge. Secure with butcher's string. Brush filet with olive oil.
5. Oil grill rack. Place filet, top-side-down, on grill and cover. Cook 30 to 35 minutes or until golden brown and internal temperature of the thickest portion of pork reaches 155°F. to 160°F., turning several times. Let rest 5 minutes before slicing.