

THE WAY THE COOKIE CRUMBLES



Spicy Korean Pork Medallions with Asian Slaw (from Fine Cooking)

1 large or 2 small pork tenderloins (about 1¼ pounds)
⅓ cup soy sauce
¼ cup rice vinegar
3 tablespoons light brown sugar
2 medium cloves garlic, minced
1½ tablespoons minced fresh ginger
1 tablespoon toasted sesame oil
1 tablespoon sriracha
1 pound napa cabbage, thinly sliced (about 6 cups)
2 medium carrots, grated (about 1 cup)
4 scallions (both white and green parts), trimmed and thinly sliced
5 tablespoons canola or peanut oil
kosher salt

1. Trim the pork of any silverskin and excess fat, and cut on the diagonal into ½-inch-thick medallions.
2. In a small measuring cup, whisk together the soy sauce, 2 tablespoons of the rice vinegar, 2 tablespoons of the brown sugar, the garlic, ginger, ½ tablespoon of the sesame oil, and 2 teaspoons of the chile sauce. Toss ½ cup of this mixture with the pork medallions in a large bowl; reserve the remaining mixture to use as a sauce. Let the pork sit at room temperature for 25 minutes or refrigerate for up to 2 hours.
3. Meanwhile, in another large bowl, toss the cabbage and the carrot with half of the scallions, 1 tablespoon of the canola oil, 1 teaspoon salt, and the remaining 2 tablespoons rice vinegar, 1 tablespoon brown sugar, ½ tablespoon sesame oil, and 1 teaspoon chile sauce. Let sit for 15 minutes, toss again, and transfer to a large serving platter.
4. Heat 2 tablespoons of the canola oil in a 12-inch, heavy-based skillet over medium-high heat until shimmering hot. Remove the pork from the marinade, shaking off the excess, and transfer the pork to a clean plate. Discard the marinade. Add half of the pork medallions to the skillet, spacing them evenly. Cook them without touching until well browned, about 2 minutes. Flip and cook until the pork is just cooked through (slice into a piece to check), about 2 more minutes. Set the pork on top of the slaw. Pour out the oil and wipe the pan with paper towels (if the drippings on the bottom of the pan look like they may burn, wash the pan). Return the pan to medium-high heat. Add the remaining 2 tablespoons canola oil, and cook the remaining medallions in the same manner. Top the slaw with the remaining pork, and pour the reserved soy-ginger sauce over the medallions. Serve immediately, sprinkled with the remaining scallions.