



Raisin Toast Recipes

Island Pork Tenderloin & Coconut Rice



Ingredients

2 tsp. salt
1 tsp ground cumin
1 tsp chili powder
1 tsp cinnamon
2 pork tenderloins (2 ¼ to 2 ½ lbs total)
2 tbs olive oil
1 cup packed dark brown sugar
2 tbs finely chopped garlic
½ tsp black pepper
1 tbs Sweet Baby Ray's Honey BBQ Sauce



Preparation

Preheat oven to 350 degrees. Stir together salt, pepper, cumin, chili powder, and cinnamon. Coat pork with spice rub. Heat oil in an ovenproof 12-inch heavy skillet over moderately high heat until just beginning to smoke, then brown pork, turning about four minutes total. Leave pork in skillet. Stir together brown sugar, garlic, and BBQ sauce. Pat this mixture onto top of each tenderloin. Roast in middle of oven until thermometer inserted diagonally in center of each tenderloin registers 140 degrees, about 20 minutes. Let pork stand in skillet at room temperature for 10 minutes (temp. will rise to about 155 degrees while standing).



Helpful Hint

Could cook at 375 degrees for 20 minutes because some ovens may not cook tenderloin all the way through in 20 minutes at 350 degrees.



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COCONUT RICE:



Ingredients

1 cup jasmine rice
2 cups coconut milk
3/4 cup sugar
3/4 cup milk



Preparation

Rinse jasmine rice with cold water until water is clear and not white. Put rinsed rice in medium pan and combine with sugar, milk, and coconut milk. Bring to boil and turn to low. Cover and cook for about 25-35 minutes. Stir rice and milk every 5-10 minutes. Rice is done when milk is absorbed and rice is tender. Remove from heat and let cool. Serve warm.



Helpful Hint

DO NOT cook in rice cooker -- cook on stove top.

By Zak & Kim Lowe for Raisin Toast!

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