



## Lilikoi Sesame Pork



Cook time: 5 min  
Level: Normal

### Ingredients

1 ( $\frac{3}{4}$  lb.) pork tenderloin  
 $\frac{1}{4}$  cup Aunty Liliko'i Passion Fruit Syrup  
1 cup sesame seeds, lightly toasted  
 $\frac{1}{4}$  cup Aunty Liliko'i Teriyaki Sauce

### Instructions

Put teriyaki sauce in a dish just large enough to hold pork tenderloin. Add meat, cover and refrigerate for 1 hour, turning several times. Drain tenderloin and pat dry. Spread Liliko'i syrup on a plate and roll meat in it. Spread sesame seeds on another plate and roll syruped tenderloin in them, coating well. Preheat oven to 400 degrees. In a roasting pan, bake pork tenderloin for 20 minutes or until no longer pink at the thickest part. Let stand for 5 minutes. Serve.