



BLUESCREEK FARM MEATS'

STRAWBERRY RHUBARB PORK MEDALLION SALAD

Serves 2-4 people

INGREDIENTS

1/2 lb Pork tenderloin medallions
1 pint strawberries sliced (set aside 2
to garnish the salad)
1 stalk rhubarb, trimmed & chopped
spring salad mix
1 small Bermuda onion, sliced thin

Molasses vinaigrette:

1/3 C molasses
1/4 C apple cider vinegar
3/4 c olive oil
4 leaves fresh basil
2 Tbsp lemon or lime juice
salt and pepper to taste

EQUIPMENT

Food processor/blender
Knife
Cutting board
Skillet

INSTRUCTIONS

Add all ingredients of vinaigrette except oil in blender or food processor. Blend well. Slowly add oil to emulsify. Chill.

Brown pork in shallow pan with a small amount of oil. Add strawberries and rhubarb in with pork, cook covered over medium heat until pork is done, approximately 10-20 minutes. Allow to cool. Can be refrigerated if desired.

Arrange salad mix with fresh strawberries and slices of onion in bowl. Top with pork and fruit compote. Drizzle with vinaigrette.