

**Miss Sydney's Chef A.J. Presents:**  
**Miss Sydney's Soaked Pork tenderloin, Beet Juice & Red Wine  
Couscous and Apple Fennel Slaw**

Ingredients:

- 1 Pork Tenderloin, cut into 8 medallions & Marinated in Miss Sydney's Original Marinade for at least 1 hour
- 1 Cup Beet Juice (Either 2 large red beets in a juicer or use juice from 2 cans of red beets)
- 2 Green Apples
- 2 Fennel Sliced Thin
- 1 ½ Cup Mayonnaise
- 2 Cup Uncooked Couscous
- 1 Cup Red Wine

1. Preheat oven at 350 degrees.
2. Sear the pork tenderloin in a hot pan on both sides and finish in the oven for about 10 minutes.
3. While pork is cooking, combine beet juice & red wine in a pot & bring to a boil.
4. Pour beet juice & red wine over the uncooked couscous & steep (cover it) for 2-3 minutes. Set aside.
5. As couscous steeps, julienne (slice thinly) the apple & fennel combine with mayo to create coleslaw. Season with salt and pepper to taste. Set aside.
6. Fluff the couscous with a fork & season with salt and pepper to taste. Set aside.
7. To plate, scoop out couscous, followed by the apple fennel slaw. Then add the pork.

Yields 2 servings.

Enjoy!