

### Ginger Pork and Apples:

1 lb Cubed Meadowbrook Pork Tenderloin	2 Noggins
Gala Apples (med - large)	
1 tbsp fresh grated ginger	½ cup
Oishi Sauce	
½ cup of raisins (optional)	Minute rice
for 3-4 servings	

Saute Meadowbrook's Pork Tenderloin (cubes) in a non-stick pan to brown. Add Oishi Sauce and ginger and continue cooking for 10 minutes on medium heat. Add apple wedges during the last minute before pork is done. Serve on bed of rice

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