

Coconut Crusted Pork Bites with Mango Dipping Sauce



Ingredients

1 pork loin centre roast, boneless, about 1 ½ lb / 0.75 kg
1 ½ cups / 375 mL shredded sweetened coconut
¾ cup / 175 mL graham cracker crumbs
2 tsp / 10 mL curry powder
1 tsp / 5 mL ground ginger
½ tsp / 2 mL ground black pepper
¼ cup / 50 mL peach or apricot jam
¼ cup / 50 mL natural peanut butter

Mango Dipping Sauce:

½ cup / 125 mL mango chutney
½ tsp / 2 mL dry mustard
¼ tsp / 1 mL ground black pepper
2 Tbsp / 30 mL white rum (optional)

Directions

1. With sharp knife, slice roast into 1-inch x 1-inch x 3-inch pieces and trim excess fat. Set aside.
2. In medium bowl, combine coconut, graham cracker crumbs, curry, ginger and pepper. Set aside.
3. In small microwave bowl, thin jam by microwaving on 50% power, about 45 seconds.
4. Add peanut butter to jam; stir to combine.
5. Working in small batches, coat all sides of pork pieces with jam mixture and then roll in coconut mixture until well-coated. Transfer to rimmed, parchment-lined baking sheet. Repeat with remaining pork pieces.
6. Preheat oven to 400°F. Bake pork bites 6-7 minutes; turn and bake 6-7 minutes more or until coconut is nicely toasted and instant-read thermometer registers 155°F.
7. Serve with Mango Dipping Sauce.

For the Mango Dipping Sauce:

1. In a small saucepan, combine chutney, mustard, pepper and rum. Heat slowly over medium heat; stir until well-blended.
2. Serve warm or at room temperature.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 25
- **Cook Time (Minutes):** 15
- **Number of Servings:** 13-16 pieces