



POTATO SALAD WITH PORK TENDERLOIN

INGREDIENTS:

Sokolow pork tenderloin
2 apples
olive oil
grilled potatoes
onions
pickled cucumbers
dill

MARINADE:

2 tablespoons mustard
1 tablespoon sweet paprika
2 tablespoons oregano
1 tablespoon salt
1 tablespoon pepper
1 tablespoon olive oil

DRESSING:

100 ml apple vinegar
50 ml of water from pickled cucumbers
salt and pepper
200 ml olive oil

SAUCE FOR APPLES:

100 ml ketchup
100 ml mayonnaise
20 ml of water from pickled cucumbers
1 tablespoon horseradish
salt and pepper

PREPARATION:

1. Mix the ingredients for the marinade. Clean the meat and coat with the prepared mixture. Put on the grill together with 2 apples brushed with olive oil. Grill at an intermediate temperature of approximately 160 degrees. To give the meat moisture, also place a tray of water on the grill. Avoid opening the grill lid until the meat is cooked.
2. Meanwhile, chop the onions, dill, pickles, and potatoes for the salad.
3. Mix all the dressing ingredients, pour into the salad and stir to allow the flavours to mingle.
4. Prepare the applesauce, combine ketchup and mayonnaise, add the pickle water and horseradish, season to taste with salt and pepper.
5. Remove the tenderloin and apples from the grill. Slice the meat and place together with the side dish. Pour the applesauce over the dish. Serve with potato salad.

TIP:

If you want to shine in front of the men at the barbecue - prepare the perfect meat, and if you want to impress the women - be sure to pay attention to vegetables and salads. They will remember your dishes for years to come. A delicious salad with perfectly prepared meat is the sort of thing that will make you a barbecue legend with friends.