



Easter Roasted Pork Tenderloin

Пасхальна буженина

SERVES 4



- 1 pork tenderloin, about 1¾ pounds
- 3 garlic cloves, halved lengthwise
- 1 tablespoon Dijon mustard, plus more for serving
- 1 tablespoon sunflower oil
- 1 teaspoon sweet paprika
- 1 teaspoon salt
- ½ teaspoon sugar
- ½ teaspoon cayenne pepper
- ½ teaspoon freshly ground black pepper
- Beet and Horseradish Hot Sauce (page 167), for serving
- Dijon mustard, for serving

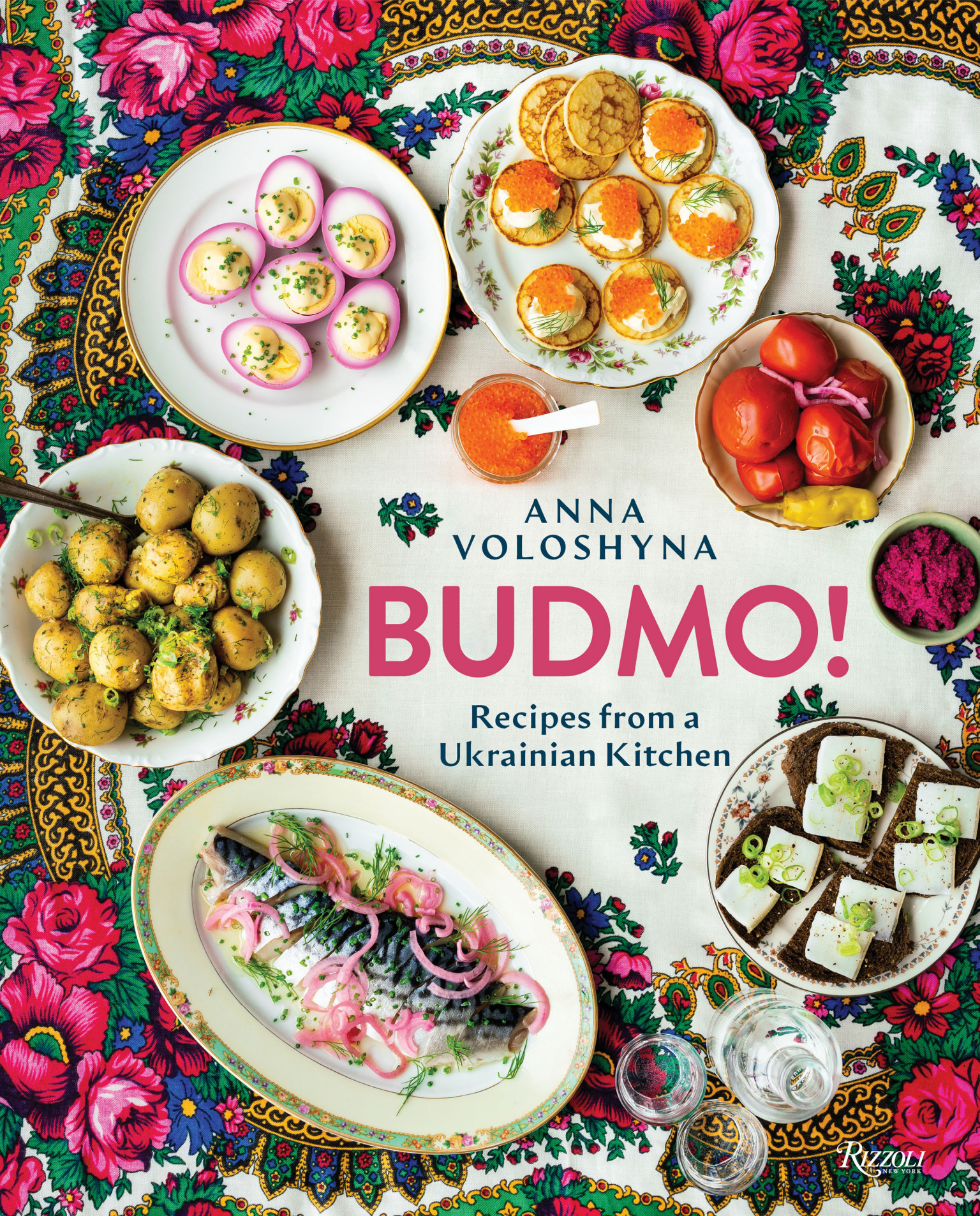
This roasted pork tenderloin (*bujenina*) is one of the most famous Slavic cold cuts. My mom usually makes *bujenina* for big religious holidays like Easter. She serves it thinly sliced with some mustard and Beet and Horseradish Hot Sauce on the side. In an inspired fusion of Slavic and Vietnamese cuisines, I started using *bujenina* in my *báhn mì*-style sandwiches, and they became an instant hit with my family.

Preheat the oven to 350°F. With a small knife, make six cuts each ½ inch deep and ½ inch long in the pork tenderloin, spacing them evenly. Stuff a garlic clove half into each cut.

In a small bowl, combine the mustard, oil, paprika, salt, sugar, cayenne, and black pepper and mix well with a small spoon. Rub the mustard mixture evenly over the entire tenderloin, then wrap the tenderloin in a piece of aluminum foil.

Place the wrapped meat in a shallow baking dish and roast the pork for 40 minutes. Turn off the oven and let the pork rest in the hot oven for 1 hour. Then remove the pork from the oven, unwrap it, set it on a large plate, and let it cool completely.

Cover the pork and refrigerate for at least 3 hours before serving. When ready to serve, cut it into ¼-inch-thick slices and arrange them on a serving plate. Serve with the hot sauce and mustard.



ANNA
VOLOSHYNA

BUDMO!

Recipes from a
Ukrainian Kitchen