

Double Thick Grilled Pork Chop with Ginger Plum Bbq Sauce

Recipe Courtesy of John Tesar

Prep Time: 9 hours

Cook Time: 40 minutes

6 plums, peeled and quartered
2 ounces ginger
1 small clove of garlic, crushed and chopped
6 ounces hoisin sauce, plus some for garnish
8 ounces lite brown sugar
8 ounces water
2 ounces soy sauce
1 ground piece star anise
2 ounces cider vinegar
2 scallions
Pork loin
Salt
1 tablespoon rice wine vinegar
1/2 teaspoon sesame oil
1/2 teaspoon chili flakes
3 ounces bean sprouts
1/2 pound carrots, julienned
1/2 pound cucumber, julienned
2 to 3 scallions
1 teaspoon salt
1/2 teaspoon sugar

Chinese pancakes

Preparation of Ginger Plum BBQ Sauce: Simmer plums, ginger, 1 clove garlic, hoisin sauce, brown sugar, 2 tablespoons water, soy sauce, and star anise, 20 minutes or until plums are loose. Add vinegar and simmer, uncovered, stirring constantly until sauce thickens, about 10 minutes. Discard star anise, strain and stir in scallions.

Preparation of Meat: Trim loin into double thick chops, marinate in BBQ sauce overnight, and grill to desired temperature.

Preparation of Mushu Pancake Filling: In a large bowl, combine one large clove clove garlic, 1/4 teaspoon salt, 3 tablespoons soy sauce, 1 tablespoon rice wine vinegar, 1/2 teaspoon sesame oil, and 1/2 teaspoon chili flakes and whisk to combine. Add 2 ounces bean sprouts, 1/2 pound carrots, 1/2 pound seeded and julienned english cucumber, 2 to 3 scallions cut into narrow ribbons, 1 teaspoon salt, and 1/2 teaspoon sugar. Combine well and let sit for two hours.

Warm pancakes, spread Hoisen sauce on pancake, fill with vegetables and roll.

Presentation: Place pork loin on a plate. Garnish with two filled, rolled, warmed mushu pancakes. Garnish with fresh cilantro.

Garnish Option: Make a reduction of duck stock, star anise, and plum wine. Reduce to glaze and lightly puddle on plate before adding pork chop and mushu pancakes