

Mustards Grill
Grilled Mongolian Marinated Pork Chop
paired with
Showket Vineyards 2003 Asante sana

Ingredients:

4 marinated pork chops (Marinade to follow)
12 oz. cooked red cabbage
1 cup smashed winter vegetables (steam vegetables of your choice until firm and roughly smash and fold with butter)
1 oz. Chinese mustard
4 tbs. butter
Pinch Cracked Black Peppercorns
Sprigs of Parsley

Marinade: (For many occasions)

5 lb. can hoisin sauce	4 tbsp ginger root, peeled and grated
½ cup sugar	1/4 cup garlic, minced
1 cup soy sauce (tamari)	2 tbs ground white pepper
1 cut sherry vinegar	½ cup ketchup
1 bunch scallions, minced	2 jalapenos – roasted, seeded and minced
6 shakes tobasco	1 bunch cilantro, minced
½ cup black bean paste with chili	3 oz. sesame oil

Mix all ingredients thoroughly. Coat pounded pork chops evenly with marinade.

Serve with steamed rice and red cabbage

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