

# ***MONGOLIAN PORK CHOPS***

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## ***2007 THE SCRAPPER CABERNET FRANC***

**SERVES:** 6

**INGREDIENTS:**

6 (10-ounce) center-cut double pork chops

**Mongolian Marinade**

1 cup hoisin sauce  
1 tablespoon sugar  
1 ½ tablespoons tamari soy sauce  
1 ½ tablespoons sherry vinegar  
1 ½ tablespoons rice vinegar  
1 scallion, white and two-thirds of the green parts, minced  
1 teaspoon Tabasco sauce  
1 ½ Lee Kum Kee black bean chile sauce  
1 ½ teaspoons peeled and grated fresh ginger  
1 ½ teaspoons minced garlic  
¾ teaspoons freshly ground white pepper  
¼ cup fresh cilantro leaves and stems, minced  
1 tablespoon sesame oil

**METHOD:**

Trim the excess meat and fat away from the ends of the chop bones, leaving them exposed. Put the pork chops in a clean plastic bag and lightly sprinkle with water to prevent the meat from tearing when pounded. Using the smooth side of a meat mallet, pound the meat down to an even 1-inch thickness, being careful not to hit the bones. Alternatively, have your butcher cut thinner chops and serve 2 per serving. To make the marinade, combine all the ingredients in a bowl and mix well. Coat the pork chops liberally with the marinade and marinate for 3 hours and up to overnight in the refrigerator.

Place the chops on the grill and grill for 5 minutes on each side, rotating them a quarter turn after 2 to 3 minutes on each side to produce nice crosshatch marks. It's good to baste with some of the marinades as the meat cooks. As with all marinated meats, you want to go longer and slower on the grill versus shorter and hotter, because if the marinated meat is charred, it may turn bitter. The pork is ready when it registers 139 degrees on an instant-read thermometer.

Recommended side dishes:

Braised Red Cabbage

Mashed Potatoes

Chinese- Style Mustard Sauce