



## **Mongolian Pork Chops**

Serves 6

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

### Mongolian Marinade

1 cup hoisin sauce

1 tablespoon sugar

1 1/2 tablespoons tamari soy sauce

1 1/2 tablespoons sherry vinegar

1 1/2 tablespoons rice vinegar

1 scallion, white and two-thirds of the green parts, minced

1 teaspoon Tabasco sauce

1 1/2 teaspoons Lee Kum Kee black bean chile sauce

1 1/2 teaspoons peeled and grated fresh ginger

1 1/2 tablespoons minced garlic

3/4 teaspoon freshly ground white pepper

1/4 cup fresh cilantro leaves and stems, minced

1 tablespoon sesame oil

### **Chinese-Style Mustard Sauce**

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 marinade 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° on an instant-read thermometer.

Offer the mustard sauce on the side for dipping.

### **Chinese-Style Mustard Sauce**

Makes about 2 cups

This mustard sauce is delicious on grilled meats or as a dipping sauce for chicken wings. Some people swear by it as the perfect burger condiment. It's my favorite on hot dogs.

1/2 cup sugar  
1/4 cup Colman's mustard powder  
2 egg yolks  
1/2 cup red wine vinegar  
3/4 cup crème fraîche or sour cream

Put the sugar and mustard in the top of a double boiler and mix with a whisk. When well combined, whisk in the egg yolks and vinegar. Cook over simmering water, stirring occasionally, for 10 to 15 minutes, until it is thick enough to form ribbons when drizzled from the spoon. Remove from the heat and allow the mixture to cool. When cool, fold in the crème fraîche. Keep refrigerated until needed.