

Pork Chops with Fermented Bean Curd Sauce

July

Makes 4 servings

(Cooking for the Family)

1 lb boneless pork chops (preferred with marbling)

Marinade:

1 tsp red fermented bean curd (nam yue), mashed

1 tsp soy sauce

2 tsp cornstarch

½ tsp sugar

3 tbsp cooking oil, divided

Sauce:

2 tsp minced ginger

2 tsp minced garlic

1 tbsp red fermented bean curd, mashed

1/3 cup chicken broth

2 tsp Chinese rice wine

1 tsp Sriracha-style chili sauce

1 tsp sugar

1-1/2 tsp cornstarch dissolved in 1 tbsp water

1. Combine marinade ingredients in a bowl. Add pork chops; mix to evenly coat. Set aside for 20 – 30 minutes.
2. Heat one tablespoon oil in a saucepan, add ginger and garlic; cook until fragrant, about 30 seconds. Add remaining sauce ingredients except cornstarch slurry. Bring to a simmer, then thicken with cornstarch slurry.
3. Heat remaining oil in a pan over medium high heat. Add pork chops and pan-sear until golden brown on both sides, 5 – 6 minutes, depending on the thickness. Add sauce over pork chops; cover and simmer over low heat; cook until done, 2 – 3 minutes.