

## Lemongrass Pork Chops

(August)

**Yield:** 4 – 6 servings  
**Prep Time:** 20 minutes  
**Cook Time:** 12 minutes  
**Difficulty:** Moderate

1 lb pork chops  
2 shallots  
6 cloves garlic  
2 stalks lemongrass, bottom 3 inches only, smashed and chopped  
2 tablespoons oyster- flavored sauce  
1 tablespoon fish sauce  
1 tablespoon sugar  
1/2 teaspoon black pepper

### Dipping Sauce

2 tablespoons fish sauce  
2 tablespoons sugar  
4 tablespoons water  
1/2 teaspoon chili garlic sauce  
2 tablespoons lime juice

### Garnish

1/2 cup chopped green onion, sautéed  
Pickled daikon and carrots\*

Use the back of your knife to pound the pork chops to tenderize. In a food processor, purée shallots, garlic and lemongrass. Combine pork chops with lemongrass purée, oyster-flavored sauce, fish sauce, sugar and black pepper. Cover and marinate overnight in the refrigerator.

In a bowl, combine dipping sauce ingredients and stir until sugar is dissolved. Grill pork chops over medium-high heat until cooked, 2 – 3 minutes on each side. Place sautéed green onions on pork chops. Serve with dipping sauce and pickled daikon and carrots.

### \*Quick Pickle Daikon and Carrots

1/2 cup white vinegar  
1/4 cup water  
1/8 teaspoon salt  
3 tablespoons sugar  
1/2 cup shredded carrots  
1/2 cup shredded daikon