

**China town pork chop
Avenue Grill**

Hoisin Marinade:

- _ c. soy sauce**
- 1 T. sesame oil**
- 1 T. garlic chili paste**
- 1/3 c. hoisin sauce**
- _ c. honey**
- 1 T. schechuan peppercorns, toasted**
- 2 t. garlic, minced**
- _ c. dijon mustard**
- 3 T. cilantro, chopped**
- 2 T. fresh ginger, minced**

combine in bowl, reserve

4 pork rib chops frenched bones, rib bone only

pound chops to _ “ thickness between two sheets of saran wrap, place chops in marinade for 15 minutes to 8 hrs.

Heat saute pan, add a little vegetable oil and brown until well browned, flip and place in 400 degree oven until desired doneness.

**Add prepared wasabi (equal parts of powder and water) to mashed potatoes
Amount of wasabi is to desired intensity, potatoes should have a slight green color**

Place potatoes in center of plate and rest chop against potatoes, add a little chicken broth or water to pan, swirl to mix and place a little on chop, this is a light sauce.

Finish with pickled ginger on top and place a vegetable egg roll or your favorite vegetable next to potatoes

Note this marinade works well on salmon, mahi mahi, swordfish, shrimp, or a good steak! Just make sure you cook in a pan to make a nice glaze on the outside.