



Barbecued Pork Chops

YIELD

4 servings (serving size: 1 pork chop)

Ingredients

2 tablespoons dark brown sugar

2 tablespoons low-sodium soy sauce

1 tablespoon dark sesame oil

1 tablespoon pineapple juice

2 teaspoons minced fresh garlic

1 1/2 teaspoons sake (rice wine)

1/4 teaspoon crushed red pepper

1/4 teaspoon freshly ground black pepper

4 (4-ounce) bone-in pork chops (about 1/2 inch thick)

Cooking spray

1/4 teaspoon kosher salt

1 teaspoon sesame seeds, toasted

How to Make It

- 1 Combine first 8 ingredients in a zip-top plastic bag; add pork to bag. Seal; marinate at room temperature 25 minutes.
- 2 Heat a grill pan over medium-high heat. Coat pan with cooking spray. Remove pork from bag; reserve marinade. Sprinkle pork with salt. Cook pork 3 minutes on each side or until done. Pour reserved marinade into a small saucepan; bring to a boil. Reduce heat, and simmer 2 minutes or until thickened. Brush pork with reduced marinade; sprinkle with sesame seeds.
- 3 Kimchi-style slaw: Combine 1/4 cup rice wine vinegar, 1 to 2 teaspoons Sriracha, 2 teaspoons minced garlic, 1 teaspoon minced fresh ginger, 1 teaspoon canola oil, 1 teaspoon kosher salt, and 1/2 teaspoon sugar in a large bowl; stir with a whisk. Add 4 cups shredded Napa cabbage and 1/2 cup thinly sliced green onions; toss to coat.