

Our ?100 Asian Recipes? challenge is getting, well a bit challenging as we close in on the finishing line. Sue has a note book full of recipes and we?re sort of relying on the Yellow Sticker fridge to point us in the right direction. These nice thick Pork Chops were a good call. Cheers Yasmin the Yellow Sticker fridge!!!

Ingredients:-

4 Thick Pork Chops
Oil to fry

Ingredients for the marinade:-

3 Cloves of Garlic, minced
3 Tsp of Ginger, minced
3 Tbsp of Honey
2 Tbsp of Black Bean paste
2 Tbsp of Soy Sauce
2 Tbsp of Rice Vinegar
2 Tbsp of Shaoxing Wine
1 Tbsp of Sesame Oil
3 Tbsp of Fish Sauce
2 Tbsp of Chilli Paste

Garnish:-

Spring Onion, sliced
Coriander
Sesame Seeds

Method:-

(1) Make up the marinade in a large bowl.
(2) add the chops to half of the marinade, making sure they a completely covered.
(3) pop in the fridge for at least 2 hours.
(4) Reserve the remained marinade.
(5) Fry the chops in a little Oil over a low heat for three minutes per side.
(6) Place in the oven at 160c for ten minutes.
(7) Heat the remaining marinade and reduce.
(8) Pour the reduced marinade over your chops and serve.

We pan fried a lonely Pak Choy which was loitering in the bottom of the fridge, together with a little boiled Rice as sides.