

Menu

Grilled Steaks with Sweet-Spicy Hoisin Sauce

Grilled Stuffed Pork Chops

Grilled Teriyaki Chicken with Asian Slaw

Grilled Pork Tenderloin with Rosemary and Garlic

Grilled Steaks with Sweet-Spicy Hoisin Sauce

- 1 tablespoons vegetable oil
- 2 medium shallots, minced
- 2 garlic cloves, crushed
- 1 tablespoon finely grated ginger
- 1/3 cup hoisin sauce
- 3 tablespoons soy sauce
- 1/2 cup chicken stock
- 2 tablespoons honey
- 2 tablespoons chopped cilantro
- Srirachi sauce, to taste
- 2 tablespoons unsalted butter

- 4 8-ounce strip steaks
- Salt and freshly ground black pepper

In a medium saucepan, heat the oil. Add the shallots, garlic and ginger and cook over moderate heat, stirring occasionally, until softened, about 5 minutes (do not let it brown). Add the hoisin sauce, soy sauce and chicken stock, bring to a boil, lower heat and simmer until thickened, about 5 minutes. Stir in the honey, cilantro and Srirachi. Immediately remove from the heat and swirl in the butter until blended; keep warm.

Meanwhile, grill steaks on medium high heat, turning once, until internal temperature reaches 130 degrees for medium-rare. Let stand five minutes; serve with sauce.

Grilled Stuffed Pork Chops

- 4 double thick pork chops
- 4 1/4 inch thick slices of fresh mozzarella
- 4 slices roasted peppers
- 4 basil leaves
- Spice Mix
- Salt and pepper

Butterfly each pork chop open. Lay a piece of mozzarella and roasted pepper on one side of chop. Top with a leaf of basil. Fold over other chop to cover stuffing. Secure with two toothpicks. Season with spice mix, salt and pepper. Grill the chops on medium high heat about 5 minutes on each side. Remove from grill and let stand five minutes before serving.

Grilled Teriyaki Chicken with Asian Slaw

- 1 cup teriyaki marinade
- 6 boneless, skinless chicken breasts

Place chicken breast in a Ziploc bag. Pour marinade over chicken, seal bag and let stand in the refrigerator for 30 minutes. Remove chicken from marinade, drain and pat dry. Grill chicken on medium high heat, turning once, until internal temperature reaches 160 degrees. Let stand five minutes; serve with slaw.

Asian Slaw

- ¼ cup mayonnaise
- 2 tablespoons rice vinegar
- ½ tablespoon soy sauce
- ½ tablespoon fresh lemon juice
- 1 small jalapeño, seeded and minced
- 1 cup finely shredded red cabbage
- 1 cup finely shredded napa cabbage
- 1 cup julienned carrot
- ½ cup finely sliced red onion
- ½ small seedless cucumber, peeled and sliced paper-thin
- 2 scallions, thinly sliced
- 1 cup mung bean sprouts
- Salt

In a large bowl, mix the mayonnaise, mirin, rice vinegar, soy sauce, lemon juice and jalapeño. Add the red and napa cabbages, carrot, jicama, daikon, cucumber, scallions and bean sprouts, season with salt and toss well; serve.

Grilled Pork Tenderloin with Rosemary and Garlic

- 2 pork tenderloins, trimmed
- Olive oil
- 2 sprigs fresh rosemary, finely chopped
- 2 cloves garlic, crushed
- Salt and pepper

In a small bowl, mix rosemary, garlic, salt and pepper. Add just enough olive oil to form a paste. Coat pork with paste and let stand five minutes.

Grill pork until internal temperature reaches 150 degrees. Let stand five minutes. Slice thinly on a bias and serve.