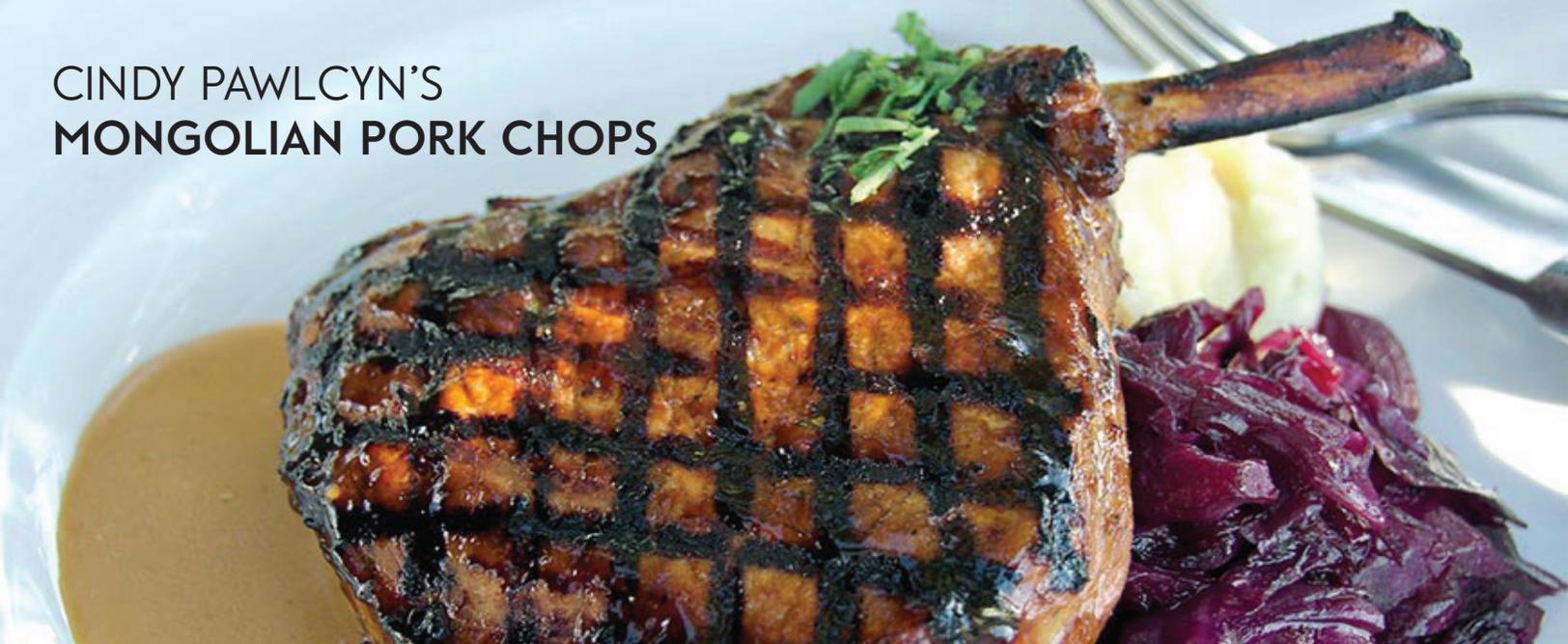


CINDY PAWLCCYN'S MONGOLIAN PORK CHOPS



This famed recipe by Cindy Pawlcyn from Mustard's Grill is one of our 'go to' favorites to serve along side any of our James Cole red wines. The marinade and mustard dipping sauce elevate an otherwise ordinary pork chop into a hearty, flavorful cut of meat. And the braised cabbage helps transform this into the perfect savory fall/winter meal.

I n g r e d i e n t s (S e r v e s 6)

Meat & Marinade

- Six 10-ounce center-cut double pork chops
- 1 cup hoisin sauce
- 1/4 cup fresh cilantro leaves and stems, minced
- 1-1/2 tablespoons tamari soy sauce
- 1-1/2 tablespoons sherry vinegar
- 1-1/2 tablespoons rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon sugar
- 1-1/2 teaspoons black bean chile sauce, such as Lee Kum Kee
- 1-1/2 teaspoons peeled and grated fresh ginger
- 1-1/2 teaspoons minced garlic
- 1 teaspoon hot sauce, such as Tabasco
- 3/4 teaspoon freshly ground white pepper
- 1 scallion, white & two-thirds of the green parts, minced

TIP
Meat needs to marinate for 3hrs or overnight, so plan on making ahead of time.

Chinese-Style Mustard Sauce:

- 1/2 cup sugar
- 1/4 cup mustard powder, such as Colman's
- 2 egg yolks
- 1/2 cup red wine vinegar
- 3/4 cup creme fraiche or sour cream

Braised Red Cabbage

- 1 large head red cabbage (about 1 pound)
- 1 tablespoon unsalted butter
- 1/2 large red onion, julienned
- 1/2 cup red-wine vinegar, or cider vinegar
- 1/3 cup firmly packed light-brown sugar
- 3/4 teaspoon cumin seeds, toasted and ground
- 3/4 teaspoon coarse salt
- 3/4 teaspoon freshly ground pepper

Mashed Potatoes

- 4-1/4 pounds russet or Yukon Gold potatoes, peeled and cut into 2- to 3-inch chunks
- 1-1/2 teaspoons salt, plus more as needed
- 3/4 to 1 cup milk
- 1 cup (2 sticks) unsalted butter, cubed
- 1/2 teaspoon minced garlic
- 1/2 teaspoon freshly ground pepper

A FAVORITE FOOD & WINE PAIRING PRESENTED BY:

JAMES COLE
E S T A T E W I N E R Y

Start by prepping the meat ahead of time and letting it marinate for at least three hours (or overnight).

Trim the excess meat and fat away from the ends of the chop bones, leaving them exposed. Put the pork chops in a clean plastic bag and lightly sprinkle with water to prevent the meat from tearing when pounded. Using the smooth side of a meat mallet, pound the meat down to an even 1-inch thickness, being careful not to hit the bones.

To make the marinade, combine the hoisin sauce, cilantro, soy sauce, sherry vinegar, rice vinegar, oil, sugar, black bean chile sauce, ginger, garlic, hot sauce, pepper and scallions in a bowl and mix well.

 Coat pork chops liberally with the marinade and marinate for 3 hours, or up to overnight, in the refrigerator.

Preparing your meal.

Preheat your grill to medium-high heat. Then follow the steps below.

BRAISED RED CABBAGE:

Cut cabbage in half lengthwise and cut out the core. Cut each half in half again lengthwise, then cut each quarter crosswise into 1/2- to 3/4-inch cubes. Melt butter in a large saucepan over medium heat. Add onion, and cook, stirring occasionally, for 10 to 15 minutes, until soft and golden brown. Add cabbage and saute, stirring occasionally, until tender, about 25 minutes. Add vinegar, sugar, and cumin. Mix well, lower the heat to medium-low, and simmer until the juices are syrupy and the cabbage appears shiny, about 20 minutes. The cabbage should be tender but not mushy. Remove from heat, and season with salt and pepper.

MASHED POTATOES:

Place potatoes and 1 1/2 teaspoons salt in a large stockpot. Add enough water to cover. Bring to a boil, reduce heat, and simmer until the potatoes are tender but not mushy when pierced with a knife, 15 to 20 minutes. Drain potatoes, and transfer to an electric mixer fitted with the paddle attachment. If you prefer a lumpier consistency, you can mash them with a potato masher. Add 3/4 cup milk, the butter, garlic, and pepper. Mix on low speed to combine, then increase the speed to medium to mix thoroughly. Add more milk if the potatoes seem too thick. Taste, and season with salt as desired.

CHINESE-STYLE MUSTARD SAUCE (*dipping sauce for pork*):

While the cabbage and potatoes cook, prepare the dipping sauce. Put the sugar and mustard in the top of a double boiler and mix with a whisk. When well combined, whisk in the egg yolks and vinegar. Cook over simmering water, stirring occasionally, for 10 to 15 minutes, until it is thick enough to form ribbons when drizzled from the spoon. Remove from the heat and allow the mixture to cool. When cool, fold in the creme fraiche. Keep refrigerated until needed. Makes about 2 cups.

GRILL PORK CHOPS:

Place chops on the grill for 5-6 minutes on each side, *rotating them a quarter turn after 2 or 3 minutes* on each side to produce nice crosshatch marks. It's good to baste with some of the marinade as the meat cooks. As with all marinated meats, you want to go *longer and slower on the grill* versus shorter and hotter, because if the marinated meat is charred, it may turn bitter. The pork is ready when it registers 139 degrees F on an instant-read thermometer.

Serve with your favorite James Cole red wine. Cheers!