

Martin Yan's CHINA

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Grilled Spiced Pork Chops

Makes 4 servings

Marinade

3 tablespoons soy sauce
2 tablespoons honey
1 tablespoon Chinese rice wine or dry sherry
1 teaspoon minced ginger
½ teaspoon ground black pepper
1/8 teaspoon Chinese five-spice powder

4 boneless loin pork chops (each about ½-inch thick)

1 teaspoon vegetable oil
¾ pound fresh asparagus
6 fresh shiitake mushrooms, stemmed

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Sauce

¼ cup fresh orange juice
1 tablespoon soy sauce
1 teaspoon sesame oil
1 teaspoon minced ginger
1 teaspoon sugar
1/8 teaspoon ground black pepper
¼ teaspoon cornstarch, distilled in ½ teaspoon water

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To make the marinade, combine the ingredients in a bowl. Add the pork and stir to coat evenly. Let stand for 30 minutes, or cover and refrigerate for up to 4 hours, turning the pork occasionally.

Place a grill pan over medium-high heat until hot. Brush with the oil. Add the pork chops and cook, turning occasionally until the meat is no longer pink in the center, about 2 minutes on each side. Transfer the pork to a warm serving platter and loosely cover with foil to keep warm.

Place the asparagus on the grill pan. Cook, turning occasionally, until tender-crisp, about 3 minutes. Transfer the asparagus to the platter with the pork. Place the mushroom caps on the grill pan. Cook, turning once, until the mushrooms are cooked through, about 2 minutes per side. Add the mushrooms to the platter with the pork and asparagus.

To make the sauce, combine the ingredients in a small saucepan and bring to a boil over medium-high heat. Add the cornstarch solution and cook, stirring, until the sauce boils and thickens, about 30 seconds.

Pour the sauce over the pork and vegetables and serve.

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