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## Mongolian marinade adapts to many meats

By Mary Billings

**SPECIAL TO THE POST-DISPATCH**

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"I would like the recipe for the grilled pork chop Mongolian style from the Sunset 44 Bistro."

Pat Lohmar

One of the features that gives Sunset 44 its "bistro" style is an eclectic menu that includes everything from meatloaf and mashed potatoes to sesame tilapia, from apple-raisin bread pudding to a blue cheese sandwich on phyllo. It's no surprise, then, to find a Mongolian grilled pork chop.

Sous chef Ryan Buettner says the marinade has become a staple in the kitchen. "You can use more garlic or less, if you like," Buettner said. While skillfully scraping the peel from fresh ginger with the point of a spoon, he noted, "Or you could use sriracha sauce instead of Tabasco."

Made with a flavorful combination of Chinese ingredients, the marinade keeps well for at least two weeks in the refrigerator.

"We just make up about a half-gallon and use it as needed," said Sunset 44 owner Bob Menendez. "It would be good with any kind of meat."

Menendez even once used the mixture as the sauce for a chicken-lettuce wrap.

Before grilling, Ryan arranges the chops on a rack and refrigerates them for several hours, which allows excess marinade to drain off. The chops are browned on a medium-hot grill, then finished in a 350-degree oven to keep the meat moister.

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## Let's Eat Recipe Card

### Mongolian Pork Chops

**Yield:** 6 servings

**1 tablespoon plus 1 teaspoon granulated sugar**

**1/4 cup tamari soy sauce (see note)**

**1/4 cup sherry vinegar**

**1/4 cup rice vinegar**

**2 1/2 cups hoisin sauce**

**2 1/4 teaspoons Tabasco sauce**

**2 tablespoons toasted sesame oil**

**1 1/2 teaspoons ground white pepper**

**1 tablespoon plus 1 teaspoon black bean-chile paste (see note)**

**3 green onions, white part and 2/3 of the green parts, minced**

**1 tablespoon plus 1 teaspoon peeled, grated fresh ginger**

**1/4 cup minced garlic**

**2/3 cup minced fresh cilantro leaves and stems**

**6 thick-cut pork chops, about 12 ounces each**

**Chinese-Style Mustard Sauce (see recipe)**

1. In a deep bowl, whisk together sugar, soy sauce, sherry vinegar and rice vinegar. When sugar is dissolved, whisk in hoisin, Tabasco, sesame oil, pepper and black bean paste. Stir in green onions, ginger, garlic and cilantro. (This makes about 3 1/2 cups.)
2. Trim excess fat from outside edge of the chops, leaving enough to flavor the meat. On a deep plate, coat chops liberally with marinade, place in a recloseable bag, and refrigerate for 3 hours or as long as overnight.
3. Drain excess marinade. Grill chops to desired doneness; serve with Chinese-Style Mustard Sauce.

**Note:** Tamari soy sauce is a dark soy, slightly thicker than the usual brewed variety. Regular soy sauce may be substituted. Many varieties of black bean paste are available in Asian markets. If you don't have the type with chile added, substitute regular black bean paste and increase the Tabasco by about 1/4 teaspoon.

**Per serving:** 429 calories; 18.5g fat (39 percent calories from fat); 6.5g saturated fat; 146mg cholesterol; 53.5g protein; 12g carbohydrate; 7g sugar; 1g fiber; 632mg sodium; 45mg calcium; 756mg potassium.

Recipe adapted by the Post-Dispatch for home kitchens.

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