



- 2 tablespoons soy sauce
- 1 tablespoon chili garlic sauce, such as Sriracha
- 1 tablespoon toasted sesame oil
- 1 tablespoon light brown sugar
- 1 tablespoon rice vinegar
- 1 tablespoon peeled and finely grated fresh ginger
- 1 clove garlic, grated
- 1/2 cup hoisin sauce
- 4 bone-in pork chops (about 3 pounds)
- Kosher salt and freshly ground black pepper

Directions

Preheat a grill to medium-high heat. Stir together the soy sauce, chili sauce, sesame oil, brown sugar, vinegar, grated ginger and grated garlic in a small bowl. Stir in the hoisin sauce. Set half aside for serving with the cooked pork chops and stir in 1 to 2 tablespoons water.

Sprinkle the pork chops on both sides with salt and pepper. Place the pork chops on a lightly oiled grill. Grill until the pork chops are just slightly pink near the bone, 6 minutes on the first side and 4 to 5 minutes on the second side. Start brushing the pork with the hoisin sauce mixture about halfway through grilling. Transfer the pork chops to a cutting board to rest for about 5 minutes.

Serve the pork chops with the reserved hoisin sauce mixture on the side.

Jillian's Notes:

The hoisin sauce is sweet and spicy, a perfect match for the 2011 Cinsault. To keep the pork nice and juicy, I recommend brining the pork chops for at least 2 hours before grilling. Basic brine recipe: 4 cups water, 1/4 cup Kosher salt, 1/4 cup brown sugar, mix to dissolve. I like to serve the pork chops with a mashed blend of potatoes and parsnips. The parsnips add a different flavor and lighten up regular old mashed potatoes. Mashed sweet potatoes are also a good option.

Recipe Courtesy of Food Network Kitchens