



THE ORIGINAL MAUI LEMONGRASS PORK CHOPS



TIME TO PREPARE

Up to 24 hours



COOK TIME

30



SERVING

4 People



PREPARED FOR

<https://mauiribs.com>

Ingredients

- 4 pork shoulder butt steaks, about ¾ inch thick (highly recommend pork shoulder butt steaks for tenderness over pork loin chops)
- 2 shallots, roughly chopped
- 2 stalks lemongrass, chopped into 1" chunks
- ½ teaspoon whole white peppercorns
- 1 red thai chili, seeded and membrane removed
- ½ cup The Original Maui Marinade / Sauce
- 2 tablespoon fish sauce
- 2 tablespoons olive oil

Steps to Cook

1. In a blender or food processor, add shallots, lemongrass, white peppercorns, Thai Birdseye chili, The Original Maui Marinade / Sauce, fish sauce and olive oil. Process until combined.
2. Pour marinade into a large non-plastic container. Add pork steaks and coat each steak well with the marinade. Cover bowl with plastic wrap and place container in the refrigerator. Marinate pork steaks for a minimum of 6 hours, preferably overnight.
3. Preheat oven to 425°F. Set oven rack to the middle of the oven.
4. Place a sheet of parchment paper, over a roasting pan, fitted with a roasting rack, for easy clean up.
5. Remove the pork steaks from the bag and place them on the roasting rack. Do not discard the marinade.
6. Add the marinade to a small saucepan and bring it to a boil. Once the marinade has thickened slightly, set aside.
7. Roast the pork steaks for 10 to 12 minutes. Remove it from the oven and brush the partially roasted pork with the thickened marinade before turning it over and roasting the other side for an additional 10-12 minutes or until the internal temperature measures 135°F.

8. Set oven to Broil and broil each side of the pork until it's bubbly and slightly charred, approximately 1-2 minutes each side. Pork is done once the internal temperature measures 145°F.

Pan-Fry Method:

Heat frypan on medium heat (do not use high heat as it will dry out the pork). Add pork steaks, do not crowd pan, panfry for 3-5 minutes, then flip and sear the other side until golden brown. Pork is done when the internal temperature measures 145°F.

Serve pork with rice, scallion oil* and nuoc cham, a Vietnamese dipping sauce*.

**For Scallion Oil:*

Heat 3-4 tablespoons of vegetable or canola oil in a small saucepan until hot. Add 1/2 cup sliced scallions. Stir and fry until soften. Spoon on top of the roasted pork.

**For Nuoc Cham:*

Add 1/4 cup fish sauce, 1/4 cup sugar, 1/4 water, 2 tablespoons lemon juice and 1 teaspoon garlic chili sauce to a bowl. Whisk until sugar is dissolved. Add shredded carrots (optional). Serve as a dipping sauce for pork.

Enjoy!
