

## **Imperial Pork Cutlets**

**Recipe Cookbook: Fabulous Food Associations**

**Prep Time: 20 minutes**

**Cooking Time: 10 minutes**

### **INGREDIENTS:**

4 boneless pork chops, about 1 lb, trimmed

1/4 C rice vinegar (OR white) vinegar

3 TBS soy sauce

2 TBS honey

1/2 tsp hot pepper sauce, or to taste

1 tsp vegetable oil

1 tsp sesame oil

4 garlic cloves, minced

1 TBS grated fresh ginger

### **DIRECTIONS:**

Pat chops dry - set aside. In small bowl, stir together vinegar, soy sauce, honey + hot pepper sauce - set aside. Heat oils in 10" heavy skillet over medium-high heat. Add chops; cook about 2 minutes on each side or till browned. Add garlic + ginger; cook 3 minutes, stirring constantly. Reduce heat to low. Add vinegar mixture; cover/cook till chops are fork-tender (about 10 minutes). Uncover and cook 2-3 more minutes or till sauce is slightly thickened. Garnish with chopped cilantro, if desired.

Serves: 4