

Pork Rib Chops in Korean BBQ Marinade with Cucumber Avocado Salad

Serves 4

For the pork-

4 each Pork Shoulder Blade steaks, roughly 1lb each

2 garlic cloves

½ red apple, like fuji, peeled and cored- save the other half for the salad dressing

3 Tablespoons soy sauce

1 Tablespoon gochujang (Korean chili paste)

2 Tablespoon peeled ginger, grated

1 Tablespoon brown sugar

1 Tablespoon sesame oil

Combine all ingredients ,except the pork, in a blender and blend until smooth. Place the pork in a large Ziploc bag and pour marinade over the pork . Seal the bag and gently massage the bag so the marinade is evenly distributed and coating all the pork, being careful not to puncture the bag. Place in the fridge and marinate overnight.

When ready to cook-

Remove the pork from the fridge for at least 1 hour before cooking. Remove the pork from the bag and drip off some of the excess marinade. Season with salt and place on the hottest part of the grill. Allow to cook for roughly 3 minutes- the edges will get slightly charred but that is what you want! Flip the chops over and cook another 3 minutes until cooked to 155 in the fattest part of the meat. Flip and continue cooking until done. Remove from the grill and allow to rest for 5 minutes before eating.

For the salad-

1 large English cucumber

1 large avocado

¼ cup thin sliced red onion

¼ cup roasted salted cashews, chopped

½ cup sun gold tomatoes, cut in half

10 mint leaves, torn into pieces

¼ cup chopped cilantro

Peel the cucumber and cut in half lengthwise. Use a small spoon to remove the seeds. Cut the cucumber into ¼ inch half-moons. Cut the avocado in half, remove the pit, and cut into large chunks.

Combine the cucumber, avocado, onion, cashews, tomato and herbs in a bowl. Toss with ½ cup of the dressing. Season with salt and add more dressing as desired.

For the tahini-ginger dressing:

½ small Fuji apple, peeled, halved, cored, and chopped

2 teaspoons peeled and grated fresh ginger

½ shallot, chopped

1 teaspoon pickled ginger

1 tablespoon pickled ginger juice

2 tablespoons tahini

1 tablespoon freshly squeezed lemon juice

1 teaspoon white or regular soy sauce

2 teaspoons mirin

1 tablespoon sesame oil

2 tablespoons rice oil or other neutral-flavored oil Combine all in the blender until smooth. Chill until ready to use.