



Sticky Hoisin Glazed Pork

🕒 1 hour 30 minutes 🍽️ 4 servings

Ingredients

6 tablespoons hoisin sauce
3 tablespoons light soy sauce
1 teaspoon sugar
5 tablespoons water
3 tablespoons vegetable oil
2 garlic cloves, finely chopped or grated
4 pork chops

Directions

- 1** In a small bowl, mix together the hoisin sauce, soy sauce, sugar, and water and set to one side.
- 2** Preheat a saucepan over medium heat and add 1 tablespoon of the oil. Fry the garlic for 30 seconds until fragrant. Add the sauce mix and bring it to a boil, then turn down to a simmer and reduce by a third. Remove from the heat and allow to cool.
- 3** Place the pork chops into a ziplock bag, pour in the sauce mix and seal, squeezing out any excess air. Marinate for at least 1 hour.
- 4** Remove the chops from the bag. Shake off any excess marinade and reserve for later.
- 5** Place a frying pan or wok over medium-high heat, add the remaining oil and then add the chops, cooking on one side until golden brown. Flip them over and cook until browned.
- 6** Reduce the heat to medium and continue cooking for about 10 minutes until they are cooked all the way through. Transfer to a plate and allow to rest for 10 minutes.
- 7** While the pork is resting, wipe out any excess oil from your wok and tip in the leftover marinade along with 2 tablespoons of water. Slowly bring to a simmer for 2 minutes, then remove from the heat.
- 8** Arrange the rested pork chops on plates and spoon over the sauce.