

*Jennifer Danter's*

# THE UMAMI BOMB

Get set for some big, deep and richly textured flavours. Hello, homemade hoisin sauce. We love your heady, meaty mouthfeel on chompy, big-boned pork chops, especially when paired with a slaw that's tangy yet slightly sweet. We don't know whether to reach for a beer or a napkin (probably both).

RECIPE + STYLING Jennifer Danter  
PHOTOGRAPHY Jacqueline Downey



# TRIPLE-THREAT HOISIN CHOPS

Homemade hoisin is easier than you think. The flavour bomb comes from a trio of umami-rich flavours: miso, tahini and mushroom powder. Makes a great marinade and finishing sauce. *Serves 4-6.*

**¼ cup vegetable oil**

**6 large garlic cloves, minced or grated (Tip: using a rasp makes it so easy)**

**⅔ cup soy sauce**

**⅓ cup honey or maple syrup**

**⅓ cup apple cider vinegar**

**2 Tbsp miso paste (shiro or shinsu)**

**2 Tbsp sesame tahini**

**1 Tbsp mushroom powder\* (optional)**

**1 Tbsp sriracha sauce**

**4 to 6 bone-in pork loin chops, about ¾ inch thick**

**½ tsp each sea salt, pepper and cinnamon**

Heat oil in large, wide frying pan over medium heat. Add garlic; stir often until golden, 3 to 5 min. Whisk in soy sauce, honey, vinegar, miso, tahini and mushroom powder until evenly combined. Increase heat and bring to a boil. Reduce heat to medium; simmer, stirring often, until sauce is thick, 5 to 7 min. Stir in sriracha; taste and add more, if needed. Cool sauce. (*Make ahead: refrigerate up to 1 week.*)

Coat each chop with 1 Tbsp of the hoisin sauce and sprinkle with the salt, pepper and cinnamon. Marinate at least 30 min. or overnight. Grill over medium-high heat, turning and basting occasionally with half of remaining sauce, until lightly charred and cooked through, about 5 min per side. Check doneness by inserting thermometer into thickest part of chops: pull them out at 135°F; they'll keep cooking as they rest. Place on platter; brush with remaining sauce. Let stand 10 min. before serving.

*\* Can't find mushroom powder? Swap in nutritional yeast flakes.*

## Super Tangy Slaw

Nothing out of the ordinary here. Just a hard-working slaw that delivers a tangy clean taste. A great foil for the hoisin chops.

**¼ cup each white vinegar and vegetable oil**

**1½ Tbsp granulated sugar**

**2 tsp garlic powder**

**2 tsp celery salt**

**8 cups mixed, thinly sliced red and green cabbage, kale and carrots**

**2 Tbsp each sunflower seeds and pepitas**

In bowl, whisk together vinegar, oil, sugar, garlic powder and celery salt. Add cabbage mix; toss to evenly mix. Refrigerate; marinate at least 1½ hours before serving. Sprinkle with sunflower seeds and pepitas before serving.



PLATEWARE BY MICHELE LAFRENIERE FROM BUTTATA CERAMICS  
www.buttata.com @buttataceramics