

# Pork Loin Chops Thai-style

Serves 6 - 10

## INGREDIENTS

9 garlic cloves, finely grated or minced  
3 tablespoon Tamarind Paste (link is to Amazon, they have everything)  
3 tablespoon Garlic Chili Sauce  
1 stalk lemongrass, thinly sliced  
6 teaspoons grated fresh ginger  
6 teaspoons kosher salt, more as needed  
4 ½ teaspoons ground cumin  
3 teaspoon fish sauce  
3 teaspoon ground turmeric  
6 bone-in pork loin chops, approx. 2 inches thick (6 pounds total)  
Grapeseed oil or safflower oil for searing  
1 bunch Scallions, thinly sliced, for serving  
Cilantro leaves, chopped, for serving  
Lime wedges, for serving



## PREPARATION

In a large bowl, combine garlic, tamarind, Garlic Chili Sauce, ginger, salt, cumin, fish sauce, lemongrass, and turmeric. Add in the pork loin chops and cover evenly. (If you use your hands you may want to wear gloves as turmeric can stain your hands.) Cover and let marinate for at least 6-8 hours.

Heat oven to 400 degrees. Place a thin layer of oil in your 15" cast iron skillet and heat the oil over medium-high heat. Remove as much of the marinade from the pork as possible, reserving it then place chops in pan and sear on one side until well browned, 3 to 4 minutes. Sear the pork loin chops vertically to sear the fat on the edges, another 2 to 3 minutes.

Once seared on one side and the edges, flip over the loins with seared side up. Using a rubber spatula add the reserved marinade over the pork loin chops. Place skillet with chops into the preheated oven and cook to desired doneness, about 12-15 minutes for medium-well on the inside (135-140 degrees). Transfer chops to a cutting board and allow chops to rest for 5 minutes.



For the big eaters, leave the pork loin chop whole. For others slice the meat off the bone and serve the slices with cilantro, scallions and lime wedges.