



**Matt Basile’s
Hot & Honey Garlic Pork Chops, Grilled
Bok Choy and Oyster Mushrooms**

Serves 2 to 4
Prep Time: 10 minutes
Cook Time: 25 to 30 minutes



Ingredients

For the Pork Chops:

- 2 bone-in pork chops
- Canola or vegetable oil
- Salt
- Pepper

For the Bok Choy:

- Bok choy or baby bok choy
- Sambal oelek (or chili sauce/paste of your choosing)
- Soy sauce

For the Oyster Mushrooms:

- Canola oil
- Salt

For the Sauce:

- ¼ cup honey
- 2 Tbsp soy sauce
- 1 lemon, cut in half
- 3-4 green onions
- Sesame seeds
- 4 cloves of fresh garlic, minced
- Chili pepper, minced (optional)

Directions

Preheat your BBQ to 450°F. If you have a multi-burner BBQ, keep at least one burner off, so you can cook your pork chops on indirect heat. If you’re using a charcoal BBQ, fill your basket with charcoal, but make sure to place your pork chop with the fat cap facing the charcoal and off to the side so it is not on direct heat.

To start, season your pork chops on both sides with oil, salt, and pepper to your taste. Place on the BBQ on indirect heat.

While the pork cooks, place your washed bok choy in a bowl and add soy sauce and sambal oelek to your taste and toss to coat with your hands or a pair of tongs. Throw onto the hot side of the BBQ.

Then, place your cleaned oyster mushrooms in a bowl, drizzle with oil and salt and place on the grill, also on direct heat.

In a medium bowl, mix the honey, soy sauce, garlic, and juice squeezed from the half lemon. Thinly chop the white parts of your green onions and add to your bowl as well and stir.

Now it’s time to check on your veggies and pork chops, and give everything a flip. The bok choy and mushrooms should have started to cook down and have nice grill marks. The pork chops should be starting to cook through and have light marks, if any, since they are not on direct heat. Add the other half of your lemon to the hot part of the grill.

Thinly slice your hot chili pepper if using. Add your hot pepper and sesame seeds to the sauce. Stir to combine. Take the green tops of your green onions and finely chop at an angle and set aside.

For more information about Matt Basile, contact us:

info@speakers.ca / 416.345.1559 / <https://speakers.ca>



SPEAKERS' SPOTLIGHT

VIRTUAL SPEAKER SERIES

AN EXCLUSIVE EVENT

Next, remove the mushrooms and bok choy from the BBQ and place on a platter. Pull the pork chops off the BBQ too and place on a separate plate. Close the top of the BBQ and turn on the last burner to crank up the heat. Once the BBQ is raging hot, put the pork chops back on and use some extra soy sauce to pour over the pork chops to get a bit of a flare, sear for about two minutes a side to get nice grill marks. Make sure to flip your chop onto the fat cap to let that render a bit before pulling them off the grill. Using a probe thermometer, make sure the internal temperature of the pork is 145° F for medium.

Place the pork chops in the centre of the platter on top of your veggies, give your sauce another stir and spoon over the pork chops and veggies. Garnish with the green onions, half grilled lemon, salt, and a squeeze of fresh lemon juice if you like.