

# Folklore Chops With Beef Jerky

Pork Chops

¼ cup cilantro, finely chopped  
8 garlic cloves, cut in half  
3 tablespoons soy sauce  
3 tablespoons Asian fish sauce  
3 tablespoons sugar

2 stalks lemongrass, lower 3rd only, chopped  
1 teaspoon pepper  
¼ cup vegetable oil  
twelve 6 ounce boneless pork chops

Sauce

1 cup sugar  
¼ cup John Henry 3 Lick Spiker Ale  
2 stalks lemongrass, lower 3rd minced  
3 tablespoons white wine vinegar  
1 inch piece of fresh ginger, peeled and minced  
½ cup Asian fish sauce

½ teaspoon pepper  
¼ cup vegetable oil  
12 garlic cloves, thinly sliced  
½ cup roasted unsalted peanuts, chopped  
½ cup chives, chopped  
½ finely shredded beef jerky (1 ounce for garnish)

**(1) Marinate the pork chops overnight.** In a mini food processor combine the cilantro, garlic, soy sauce, fish sauce, sugar, lemongrass, pepper, and 1 tablespoon of oil and process to a paste. Put the pork chops into a large shallow dish and coat with the marinade. Cover and refrigerate overnight.

**(2) Make the sauce:** in a small sauce pan, combine the sugar and John Henry 3 Lick Spiker Ale. Bring to a simmer over moderate heat to dissolve the sugar. Simmer without stirring until an amber caramel forms, takes about 8 minutes. Add the lemongrass and ginger and slowly pour in the vinegar and fish sauce, stirring until the sauce is clear. Add the pepper and remove from heat.

**(3) Heat the ¼ cup of oil** in a small skillet. Add the garlic and cook over low heat, stirring occasionally, until golden brown, about 4 minutes. Transfer the garlic and oil into a small bowl.

**(4) Cook the Pork Chops:** preheat the oven to 400 F. In a large skillet heat 2 tablespoons of oil until shimmering. Scrape some of the marinade off of the pork chops. Fit as many pork chops in the skillet as possible and cook over high heat until browned, about 4 minutes per side. Repeat this process until all of the pork chops have been browned. Transfer the pork chops to a rimmed baking sheet. Bake the chops for 10 minutes or until the centers are barely pink. Transfer the chops to a large platter and spoon the caramel sauce on top. Drain the garlic and scatter it over the pork chops. Do the same with the peanuts and chives. Garnish with the beef jerky and serve.

- Serve with a nice snifter of John Henry 3 lick Spiker Ale.