



THE PENDULUM

FEBRUARY 28-MARCH 2, 2024



What's in the Box?

- **1 lb. Bonesless Pork Chops**
- **1 lb. Skirt Steak**
- **1 lb. Chicken Banh Mi Sausage**

"Spaghetti can be eaten most successfully if you inhale it like vacuum cleaner." -Sophia Loren

Skirt Steak

Ingredients

- 1 pound skirt steak
- 1/4 cup balsamic vinegar
- 1/4 cup soy sauce - or worcestershire sauce
- 2 tablespoons apple cider vinegar
- 2 teaspoons minced garlic
- 1/2 teaspoon salt
- 1/2 teaspoon cracked black pepper
- 2 tablespoons olive oil

Instructions

Combine balsamic, soy sauce, apple cider vinegar, garlic, salt, pepper, and olive oil and whisk vigorously. Combine steak and marinade in a ziploc bag, press out excess air, seal. Marinate 30 minutes or up to 2 hours. Use tongs to transfer steak to a preheated grill or cast iron pan over medium-high heat. minutes before slicing and serving. Cook for 6-8 minutes on each side til cooked to desired doneness. Rest for 10 minutes before slicing and serving. Slice against the grain.



Hoisin Glazed Pork Chops

Ingredients:

2 garlic cloves, minced
2 teaspoons minced fresh ginger
1/3 cup hoisin sauce
2 tablespoons seasoned rice vinegar
1 lb. boneless pork chops
3/4 teaspoon kosher salt
2 tablespoons toasted sesame oil
Cilantro, for serving



Instructions:

In a small saucepan, whisk together the garlic, ginger, hoisin, vinegar and 2 tablespoons of water. Bring to a simmer over medium heat and cook, stirring occasionally, until the garlic and ginger are fragrant and tender, about 5 minutes. Sprinkle the pork chops all over with the salt. Heat the sesame oil in a large skillet over high heat. Once oil is glistening, place the pork chops in the skillet and cook undisturbed until golden brown on the bottom, 3-4 minutes. Flip the pork chops and repeat until the other side is golden brown, another 3 to 4 minutes. Reduce the heat to medium-high and continue cooking the pork chop, turning often until the internal temperature of the pork registers 135°F on a meat thermometer. Transfer the pork chops to a cutting board and let rest for 5 minutes. Serve the pork chops with the hoisin sauce drizzled over top and sprinkled with cilantro. Serve with rice or Asian slaw.

Chicken Banh Mi Sausage

Our chicken banh mi sausage is made with carrots, daikon radish, cilantro, garlic, hoisin, and sriracha. These versatile sausages are great grilled and served on a bun with cilantro and pickled veggies, or kimchi. Taken out of the casing, they make great lettuce wraps or fried rice. We have also taken them out of the casing to make our own dumplings and wontons.