
Mongolian Lamb Chops

Total time: 48 hrs 20 min Yield: 3 servings

Ingredients

1 cup sweet onion or shallots (minced)
6 Tbsp ginger (minced)
1/2 cup garlic (minced)
3/4 cup cilantro (chopped)
2 1/4 cup hoisin sauce
3/4 cup honey
3/4 cup peanut butter
3/4 cup sesame oil
3/4 cup soy sauce
1 cup rice vinegar
2 Tbsp Sriracha
6 lamb chops

Prep Time: 48 hrs Cooking Time: 20 min Total Time: 48 hrs 20 min

Instructions

In a medium bowl, combine the onion or shallot, ginger, garlic, cilantro, hoisin sauce, honey, peanut butter, sesame oil, soy sauce, rice vinegar and Sriracha; whisk well to combine. Cover the bowl and refrigerate overnight.

The next day, place the chops into a gallon-size zip-top bag with 1 cup of the marinade and coat the lamb chops well. Place into the refrigerator for 1 to 2 days.

Heat a grill or grill pan on medium heat; remove the chops from the marinade and place them onto a plate, then onto the grill. Cook the marinated lamb chops to desired doneness; 2 to 3 minutes per side for medium rare.

Remove the lamb from the heat and let it rest for 2 to 3 minutes on a clean plate. Before serving, glaze the chops with 1/4 cup of the remaining refrigerated marinade.

Plan ahead and prepare the marinade then enjoy this Quick & 'Ono restaurant quality entrée with seasonal veggies and a glass of red wine for a special weeknight meal.

Recipe brought to you by:

Chef Elden Rodrigues