

Lemongrass Lamb Chops

Makes 4 servings

Marinade

2 tablespoons	soy sauce
2 tablespoons	rice wine
1 tablespoon	chopped lemongrass
1 teaspoon	minced garlic
1 teaspoon	minced ginger
2 teaspoons	cornstarch
1/8 teaspoon	ground black pepper

4	lamb chops
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Hoisin-lemon sauce

1 tablespoon	hoisin sauce
1 teaspoon	oyster-flavored sauce
2 teaspoons	lemon juice
1 teaspoon	sesame oil
1/2 teaspoon	chili garlic sauce
1 teaspoon	lemon zest
1 teaspoon	chopped mint leaves

1 teaspoon	vegetable oil
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1. Combine marinade ingredients in a medium bowl. Add lamb chops; stir to evenly coat. Set aside for 30 minutes.
2. Combine hoisin-lemon sauce ingredients in a small bowl; set aside.
3. Heat a grill pan over medium-high heat until hot. Brush with oil. Place lamb chops on grill pan. Cook, turning once, until medium-rare, about 3 minutes on each side.
4. Transfer lamb chops to a serving plate. Serve with sauce on the side.

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