

AMERICAN LAMB KOREAN-STYLE CHOPS

Serves 4



1/3 cup soy sauce
1-1/2 Tbsp sugar
1 Tbsp sesame oil
1 tsp rice vinegar
2 tsp peanut butter
2 tsp chili garlic sauce or Korean chili paste

2 tsp tahini or sesame paste
3 garlic cloves, minced
1 tsp grapeseed oil
1 rack of **American Lamb**, frenched,
cut into chops (2 per serving)

- Combine soy sauce, sugar, sesame oil, vinegar, peanut butter, chili garlic sauce or chili paste, tahini or sesame paste, garlic and grapeseed oil in a large bowl; mix well. Add lamb and turn to coat. Let stand for 10 minutes, or cover and refrigerate for up to 4 hours.
- Remove meat from marinade. Place a grill pan over medium-high heat until hot; brush with oil. Place lamb chops in pan and cook, turning once, until medium-rare, about 6 minutes on each side.
- Pour marinade into a small saucepan. While lamb is cooking, place saucepan over medium-high heat and bring reserved marinade to a boil. Cook, stirring, for 1 minute.
- Pour reserved marinade over lamb and serve.