

LAMB *with* HOISIN-CABERNET SAUCE

INGREDIENTS

Lamb

- ½ cup hoisin sauce
- ½ cup oyster sauce
- ¼ cup dark soy sauce
- ¼ cup dry white wine
- 1 tbsp. minced ginger
- 1 tsp. dried red pepper flakes
- 1 tsp. minced garlic
- 4 1-¼ lb. racks of lamb, frenched (can substitute lamb chops)

Sauce

- 2 cups cabernet wine
- 2 tbsp. minced ginger
- 2 tbsp. chopped garlic
- 2 cups veal or beef stock
- ⅔ cup hoisin sauce
- 1-½ tsp. kosher salt
- Sliced green onions and cilantro leaves for garnish

PREPARATION

Lamb: Mix all lamb ingredients except meat in a glass baking dish. Add the lamb and turn to coat. Cover and let marinate in refrigerator 4 hours or overnight.

Sauce: Boil wine, ginger and garlic in a medium saucepan until reduced to 1 cup, about 10 minutes. Add the stock, hoisin and salt and continue to boil until reduced to a sauce consistency (should coat the back of a spoon).

Roast: Heat oven to 400°F. Remove lamb from marinade, place on racks in a roasting pan and roast 15-20 minutes or until lamb reaches 130°F on a meat thermometer. Cover loosely with foil and let rest for 10 minutes.

Serve: Reheat sauce over a low heat. Transfer lamb to cutting board and cut between the bones to separate the chops. Arrange chops on a platter and spoon sauce over the top. Garnish with sliced green onions and cilantro leaves.

Makes 8 servings.

Leftovers: Create a sandwich with leftover lamb, tomatoes, mayo and arugula. Mix the lamb into a salad with lettuce, black olives and oranges.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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