

Martin Yan's CHINA

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New Beijing Lamb

Makes 4 servings

Marinade

- 3 tablespoons soy sauce
 - 1 tablespoon Chinese rice wine or dry sherry
 - 1 teaspoon minced garlic
 - 1 teaspoon cornstarch
 - ¼ teaspoon ground black pepper
- 1 rack of lamb, cut into double chops (at least 8 chops total)

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Hoisin Garlic Dipping Sauce

- 1 tablespoon hoisin sauce
 - 1½ teaspoons sesame oil
 - 1 teaspoon chili garlic sauce
 - ¼ teaspoon minced garlic
 - ¼ teaspoon minced ginger
- 1 teaspoon vegetable oil
Soy Vinegar Dipping Sauce (page tk)
Beijing Dipping Sauce (page tk)

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To make the marinade, combine the ingredients in a bowl and mix well. Add the lamb chops and stir to coat evenly. Let marinate for 1 to 2 hours.

To make the hoisin garlic dipping sauce, combine the ingredients in a bowl and mix well. Set aside.

Place a grill pan over medium-high heat until hot. Brush with the oil. Place the chops on the grill pan and cook, turning once, until medium-rare, about 3 minutes on each side.

Transfer the lamb chops to a serving plate and serve with the hoisin garlic dipping sauce, soy vinegar dipping sauce, and the hainan dipping sauce on the side.

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