

## Lahontan Golf Club



City / State: Truckee, CA

Classification: Private

Designer: Tom Weiskopf

Course built: 1998

Website: <http://www.lahontan.com/golf.php>

Restaurant Name: The Lodge

Chefs Name: Damon R. Ewasko

Chefs Career Highlight:

Graduated Apprenticeship at The Westin Hotel in San Francisco.

2<sup>nd</sup> place in an A.C.F. Food Show - hot food served cold

3<sup>rd</sup> place in an A.C.F. Food Show - Pate en Croute with a tallow sculpture

North Lake Tahoe Food and Wine Jubilee Judges Choice for Best Food and Wine Marriage.

Recipe:

## Mongolian Lamb Chops

Ingredients:	3	each	Rack of Lamb, 20-22 oz. each
	1	cup	Hoisin Sauce
	2	cloves	Garlic, grated fine
	1	tbsp.	Fresh Ginger, grated fine
	$\frac{1}{4}$	bunch	Cilantro, chopped fine
	$\frac{1}{4}$	bunch	Scallions, chopped fine
	$\frac{1}{4}$	cup	Soy Sauce
	2	tbsp.	Sugar
	1	tbsp.	Chili Garlic Paste
	$\frac{1}{4}$	cup	Mirin Wine
	2	tbsp.	Rice Vinegar

Directions:

Make the marinade by mixing all ingredients except the lamb and set aside.

Cut the rack of lamb into chops, about 1-inch thick, while cutting between the ribs for the desired thickness. A few of the bones may have to be cut out without cutting the meat, so the desired thickness can be reached.

Marinate the lamb chops in half of the marinade for 30 to 40 minutes in the refrigerator.

Cook on a broiler over medium high heat so that the marinade burns just a little bit. Cook to desired doneness and serve.

Comments/Tips:

This is also a great appetizer. I call them lollipops. Serve this with a Scallion Rice Pilaf.

Make a standard rice pilaf recipe with the addition of chopped scallion and toasted sesame seeds. The vegetable is a Carrot Sunomono.

3 carrots peeled and cut on the bias.  $\frac{1}{2}$  of an English cucumber, cut in half, seeded and sliced on the bias.

Marinate with  $\frac{3}{4}$  cup Rice Vinegar,  $\frac{1}{3}$  cup Sugar,  $\frac{1}{2}$  tsp. ground Coriander. Let rest for 30 minutes.

Serve at room temperature.

Yield:

4 servings