

Grilled Hoisin Lamb Chops



Ingredients

- 1 cup hoisin sauce
- 2 cloves garlic, finely chopped
- 2cm fresh ginger, finely grated
- 1 tsp sesame oil
- 1 tsp freshly ground black pepper
- 12 midloin lamb chops
- Fresh coriander leaves to serve

Directions

Step 1 – Combine the hoisin sauce, garlic, ginger, sesame oil and black pepper and coat the chops in the marinade. Allow the chops to marinate for at least one hour before cooking.

Step 2 – Heat the BBQ to medium heat (180 - 200°C) and prepare for direct cooking, ensuring the grills are clean.

Step 3 – Once the BBQ has reached temperature, remove any excess marinade from the chops and place the chops directly onto the grill over direct heat. Close the lid of the BBQ to commence cooking.

Step 4 – Using a digital thermometer, check the internal temperature of the meat regularly. Remove the chops from the BBQ once they have reached an internal temperature of 60°C. Cover with foil and set aside to rest for 15 minutes.

Step 5 – Serve the chops garnished with fresh coriander leaves.

