



## 'Planked' Asian Rack of Lamb

Serves 4

### For the Marinade

- ½ cup hoisin sauce
- 2 Tbs. creamy peanut butter
- 2 Tbs. soy sauce
- 2 Tbs. sherry
- 2 Tbs. orange juice
- 1 tsp. grated orange zest
- 1 tsp. grated ginger
- 2 garlic cloves, put through a garlic press
- ½ tsp. dried chile flakes

### For the Lamb

- 1 cedar or fruitwood plank, soaked overnight
- 2 racks of lamb, trimmed, frenched & scored
- ½ cup coarsely chopped dry-roasted peanuts
- Chopped scallions for garnish

### Directions

Whisk together the marinade ingredients and divide into 2 portions. Lightly season the lamb racks with salt and pepper. Coat the lamb racks with one portion of the marinade and set aside the other. Cover the lamb and refrigerate for 4–6 hours or overnight.

Preheat the grill on medium-high for 5 or 10 minutes or until the temperature rises above 500°F. Rinse the plank and place it on the cooking grate. Cover the grill and heat the plank for 4–5 minutes or until it starts to throw off a bit of smoke and crackles lightly.

Place the lamb racks on the plank in pairs, facing one another, so the ribs interlock like fingers. Reduce the heat to medium-low for a grill temperature of 350°–400°F. Cook for 20–25 minutes or until the lamb has an internal temperature of 125°F.

Remove from the grill and tent loosely in foil for 5 minutes or so. Slice into chops and serve garnished the chopped peanuts and scallions.

Keep a spray bottle filled with water to douse flare-ups.