



crying tiger lamb

ingredients

4 lamb loin chops
1/2 cup finely chopped cilantro

marinade

1 tablespoon oil
2 tablespoons nam pla (fish sauce)
1 tablespoon soy sauce
1 tablespoon brown sugar
3 garlic cloves, minced
1 teaspoon freshly ground black pepper

sauce

2 tablespoons nam pla
2 tablespoons freshly squeezed lime juice
1 teaspoon sugar
3 thai chiles, finely sliced (deseeded if you prefer less heat)
1 tablespoon finely chopped shallots
a wooden spoon



make the marinade: whisk together the oil, fish sauce, soy sauce, palm sugar, garlic, and pepper. place the lamb loins in a large sealable plastic bag and pour marinade over lamb. place in refrigerator for at least 2 hours (and up to 8 hours).

make the sauce: whisk the fish sauce, lime juice, sugar, chilies, and shallots in a small bowl until combined.

heat a grill to medium-high and brush with oil. grill the lamb loins over medium high heat until desired doneness is reached, about 5 minutes per side for medium rare. let rest for 5 minutes. slice thinly and arrange on a serving platter. drizzle sauce on top and garnish with fresh coriander leaves before serving. serve immediately with jasmine rice.

If you take relationship advice from Taco Bell hot sauce packets...Congratulations, you have reached rock bottom.