



ITEM: Spicy U.S. Lamb Chop Ramen
CATEGORY: Lunch/Dinner
SERVES: 20



ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
<p>Lamb, Mountain States Loin Chops Frenched, 6-8 oz. Marinade, Gochujang Noodles, Ramen</p> <p><u>Marinade:</u> Gochujang (Korean Hot-Pepper Paste) Garlic, Chopped Ginger, Chopped Sugar Mirin Soy Sauce, Low-Sodium Honey Oil, Sesame</p>	<p>2 lbs.</p>	<p>10 ea.</p>	<p>2 qt.</p> <p>2 cp.</p> <p>3 tbsp.</p> <p>3 tbsp.</p> <p>3/4 cp.</p> <p>3 cp.</p> <p>3 cp.</p> <p>1 cp.</p> <p>1 tbsp.</p> <p>10 cp.</p> <p>12 ea.</p>	<ol style="list-style-type: none"> 1. In a large bowl, combine all marinade ingredients and whisk together. 2. Keep marinade cold until use. 3. In large ceramic dish, big enough to hold lamb, cover lamb with the marinade. Let sit at room temperature for 2 hours. 4. In pot of boiling water, cook ramen noodles for approximately 5 minutes then strain. 5. For broth: In a large sauce pan, add chicken stock, garlic cloves, soy sauce, worcestershire, ginger, five spice and chili powder together and bring to boil. Reduce to heat to simmer for 5 minutes. Taste stock and add sugar if too salty. Reserve hot. 6. Preheat grill to medium heat and oven to 350f 7. Remove chops from marinade and remove excess marinade. Place chops meat side down on grill for about 2 minutes. (Cont. on page 2)

<p><u>Broth:</u> Chicken Stock Garlic, Cloves, Peeled, Halved Soy Sauce Worcestershire Sauce Chinese Five Spice Chili Powder Sugar Ginger, Chopped</p> <p><u>Toppings:</u> Mushrooms, Shiitake, Sliced Radish, Pickled Bok Choy, Baby, Halved, Blanched Egg, Hard Boiled, Peeled, Halved</p> <p><u>Garnish:</u> Nori, Sheet, sliced Sesame Seeds Red Chili Flakes Onion, Green, Thinly Sliced</p>	<p>20 oz. 20 oz.</p>	<p>20 ea. 20 ea.</p>	<p>8 tbsp. 2 tsp. 1 tsp. ½ tsp. 1 tsp. 1 tbsp.</p>	<p>Turn, then let the second side grill for about 2 minutes. Brush lamb chops with marinade during cooking process. Remove chops from grill and place on sheet pan and put in oven for 8 minutes (130°F approximately) and let rest for 5 minutes. Slice loin chops in half.</p> <p>8. Assemble: Divide the noodles evenly in bowls. Place loin chop on top of noodles along with mushrooms, radish, baby bok choy, half egg.</p> <p>9. Bring stock to boil once again and then divide the stock in the soup bowls.</p> <p>10. Sprinkle over the top of each bowl, nori, sesame seeds, chili flakes and green onion.</p>
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