

Adraki Chaamp

ginger flavoured lamb chops

medium heat
serves 2 – 3

Lamb chops are not a common sight on the standard curry house menu and more's the pity for that. You will need to go to a restaurant offering authentic S. Asian cuisine to taste the delights of spicy lamb chops. You don't necessarily need to go upmarket though; your best bet is to try and find a simple Pakistani café.

I love cooking Adraki Chaamp on the barbecue. You get an exotic smell coming off the chops while they are cooking which will send your neighbours wild with hunger and envy. When you come to taste the chops you'll find the contrast between the soft meat, made extra tender by the marinade, and the crispy fat is just perfect.

If you can't get hold of bottled mint sauce use very finely chopped fresh mint and increase the lemon juice and sugar a little.

ingredients

6 lamb chops (loin or rib chops)
30mm piece fresh ginger
1 fat clove garlic
1 × 15ml spoon lemon juice
2 × 15ml spoons groundnut oil or other vegetable oil
1 × 5ml spoon English mint sauce (preferably Colman's)
1 × 2.5ml spoon amchoor (dried green mango powder)
1 × 5ml spoon ground cumin seed
1 × 2.5ml spoon sugar
about ½ to ⅔ of a 2.5ml spoon of hot chilli powder for a medium taste
freshly ground black pepper (about 4 or 5 grinds of a large grinder)
salt to taste (add the salt at the last minute just before cooking)

special equipment

a hot barbecue grill where the charcoal has turned grey

method

1. Make the ginger paste by peeling off the skin and grating the ginger using the finest mesh on a grater.
2. Make the garlic paste by grating the garlic on the finest mesh of a grater. Discard any solid pieces you have left over. Otherwise use a garlic press and then mash the pieces with the back of a fork
3. Add the garlic and ginger paste to a small bowl.
4. Add all the other ingredients, except the lamb chops and salt, to the bowl and whisk until thoroughly mixed and smooth.
5. Now transfer the lamb chops and marinade into a shallow dish which will just fit the chops. Use your hands to rub the marinade into the chops. Set out the chops in a single layer in the dish and spoon any marinade that's been squeezed to the edges of the bowl over the chops.
6. Refrigerate the chops and marinade for at least 2 hours and preferably 4 hours or more.
7. If you are adding salt, sprinkle a little salt over both sides of the chops just before cooking.
8. Oil the barbecue's grill either with a heat resistant brush or as follows. Take a wad of kitchen paper, soak the underside with vegetable oil and rub the oiled paper over the grill. Use lots of paper to keep your hand away from the heat.
9. Sit the chops on the grill and cook at a medium height over hot charcoal. Cook on each side, turning occasionally, until the the meat is browned and the fat has gone crispy. This should give you chops that are still a little pink in the middle. If you want chops that are well done then cook a little higher for longer.



© David W Smith 2007 – Adraki Chaamp – version 1.0

Please respect the work that has gone into creating and writing this recipe. You are free to print this recipe for private use only. Do not post the recipe to public forums or publish it on another website, in print or through broadcast media.