



Maui, Hawaii

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Kō'ala Lamb Chops

Taste of Lāhainā – Best of Show Award Winner

Recipe by: Executive Chef Tom Muromoto

Serving: 4

<u>Qty</u>	<u>Unit</u>	<u>Ingredients</u>	<u>Procedures</u>
2	cups	Sweet Soy, ABC	<p><u>Step 1:</u> Combine all ingredients in blender except oil and blend together well.</p>
1	cup	Soy Sauce, low sodium	
1	tbsp	Fish Sauce	
1/2	cup	Water	
1	tbsp	Garlic, chopped	<p><u>Step 2:</u> Slowly add oil while blending. Marinade should become slightly thicken.</p>
1	tbsp	Ginger, peeled chopped	
1	tbsp	Onions, green, chopped	<p><u>Step 3:</u> Place chops in marinate and let sit for 2-4 hours.</p>
1/4	cup	Basil, chopped	
1/4	cup	Cilantro, chopped	<p><u>Step 4:</u> Cook on the grill to desired doneness.</p>
1	tsp	Kaffir Lime Leaves, chopped	
1	tbsp	Sambal Olek	
1/4	cup	Sweet Chili Sauce	
1/2	tsp	Balck Pepper, Cracked	
1	cup	Salad Oil	
2	each	Lamb Rack, cut into chops	