

# Char Siu Lamb with Cucumber Dressing



Serves 6

4 tablespoon (1/3 cup) Char Siu sauce\*  
3 tablespoon (1/4 cup) honey  
1/4 cup (60mL) lime juice  
3 x 6-cutlet Frenched lamb racks  
1 tablespoon olive oil

## Cucumber dressing

1/2 telegraph cucumber, seeds removed, very finely chopped  
1/4 cup (55g) caster sugar  
1 1/2 tablespoon white wine vinegar  
1 tablespoon lime juice  
1 long red chilli, deseeded, finely chopped  
1/3 cup (50g) finely chopped slivered almonds (lightly toasted)

Mix the Char Siu sauce, honey and lime juice in a large dish. Cut lamb racks into 3 cutlet racks. Put the lamb into marinate and coat well. Cover and place in the fridge for at least 6 hours or overnight.

Preheat the oven to 200 °C (190 °C fan-forced)

For dressing, put cucumber in a sieve over a bowl, sprinkle with 1tsp salt, and then stand for 5 minutes. Rinse, and then dry on paper towel. Dissolve sugar with 1 tablespoon water in a small pan over medium heat and stir to dissolve. Simmer for 2 minutes, and then add vinegar and lime. Set aside to cool. Stir in remaining ingredients when ready to serve.

Heat oil in a large non-stick pan over medium-high heat.

Add lamb, fat-side down, and cook for 1-2 minutes, then each side to brown.

Place in roasting pan, pour over marinade and roast for 15 minutes for medium-rare, or until cooked to your liking.

Rest for 5 minutes, then slice into individual cutlets and serve with rice, pan juices and dressing.

\* Chinese barbecue sauce, from Asian shops and selected supermarkets.