

CRANBERRY-TERIYAKI LAMB RACK & COUSCOUS SALAD

(adapted from Ming Tsai's Master Recipes)



2 lamb racks

1 cup cranberry-teriyaki glaze (*recipe follows*)

1 cup couscous, cooked

juice and zest of 1 lemon

1 T Dijon mustard

1/4 cup olive oil

3 scallions stalks, sliced (reserve green part for garnishing)

1/4 cup dried cranberries, coarsely chopped

salt and pepper to taste

Marinate the racks of lamb in the glaze for a couple of hours or overnight. Prepare a hot grill, remove lamb from the marinade and grill it to medium-rare. For our small racks of lamb, I grilled for 12 minutes, turning them halfway through. Allow the meat to rest for 5 minutes before slicing it between the bones.

Prepare the couscous salad...

Cook the couscous as instructed in the package, and reserve. In a large bowl, whisk together lemon juice, zest, and mustard. Slowly add the oil, still whisking, to form an emulsion, and season it with salt and pepper. Add the white part of the scallions, the cranberries and the cooked couscous, tossing well to combine.

To serve, place the couscous on a plate, top it with the lamb chops, garnish with scallion greens, and spoon some extra cranberry glaze on top of the lamb.

CRANBERRY-TERIYAKI GLAZE

1/8 cup plus 1 tablespoon vegetable oil
1/2 cup dried cranberries
1 shallot, sliced thin
1 tablespoon minced fresh ginger
1 cup cranberry juice
1/2 cup soy sauce
1/4 cup sugar
zest and juice of 1 orange
salt to taste

In a large saucepan, heat 1 tablespoon of the oil, add the dried cranberries, shallot slices and ginger and cook over high heat, stirring, until softened, about 5 minutes. Add the cranberry juice, soy sauce, sugar, orange zest and juice and simmer over low heat until reduced by half, about 15 minutes. Let it cool slightly and then transfer it to a blender.

Blend the sauce, adding the remaining olive oil with the machine running. Do not blend it until it is completely smooth, the sauce is supposed to contain little bits of cranberries. Taste and adjust seasoning; it keeps for 1 week refrigerated.