

## Thai Grilled Lamb and Asparagus Salad

1 to 1 ½ lbs California lamb, top round

### For the Marinade:

1/2-cup peanut oil  
1/4-cup honey  
2 cloves of garlic, chopped fine  
1/4-cup red chili sauce  
1 tablespoon fresh ginger, grated



### Salad:

1 lb California asparagus  
1/2-cup purple cabbage, finely sliced  
1 pkg. rice noodles  
6 leaves butter lettuce  
1/2- cup fresh mint, thinly sliced  
1/2-cup dry-roasted salted peanuts, chopped  
1/2- red bell pepper, julienned

### Salad Dressing:

2 limes, zest and juice  
1/2-teaspoon salt  
2 tablespoons rice wine vinegar  
1 tablespoon fresh mint, chopped fine  
1 tablespoon sugar  
1 teaspoon red chili paste  
1 teaspoon. fresh ginger, grated  
1/3-cup peanut oil

Preheat oven to 400° F

**For the lamb:** Blend together the ingredients for the marinade in a small bowl. Marinate lamb for at least 1 hour to overnight.

Remove lamb from marinade. Salt and pepper lamb on all sides. Brown lamb on all sides over a pre-heated grill. Finish in a 400° F oven for 20 minutes, or until the internal temperature reaches 140 degrees. Let lamb rest for 10 minutes before slicing thin.

**For the salad:** Blanche the asparagus in boiling salted water until tender. Shock in a bowl of cold ice water to chill. Drain on paper towels. Cook rice noodles as directed on package. Rinse in cold water to chill. Toss with a few tablespoons peanut oil to keep from sticking.

**For the dressing:** Place all dressing ingredients in a jar with a tight-fitting lid. Shake well to blend.

To assemble, place 1 butter lettuce leaf on a plate. Add a small nest of noodles; top with purple cabbage and red bell pepper. Top with approximately 6 spears of asparagus. Add thinly sliced, room temperature lamb. Garnish with chopped peanuts and fresh mint. Drizzle with the dressing.

Makes 6 servings

For a high-quality, high-resolution photo go to: <http://www.calaspphoto.com/>