

Recipe adapted from indobase.com



Mongolian Khorkhog

- 8-10 smooth, river rocks
- 4 lamb chops (5 oz. each)
- Salt to taste
- Black pepper to taste
- 1 large onion, chopped
- 4 cloves garlic, minced
- 1 lemon, cut into eighths
- 1/4 c white wine
- 2 T honey
- 4 c water (or enough to cover the meat)

Heat a grill and place the rocks on the grill as soon as the charcoal is hot. Cover and grill the rocks for an hour. Then place half of the rocks on the bottom of a metal wok. Season the lamb with salt and pepper and place over the rocks. Next toss in the onions, lemon pieces and garlic. Pour in the wine, water and honey until the meat is covered. Place a the lid on the wok and set on the grill. Let the food steam for one to two hours, or until the lamb is cooked through. Serve with rice or a crusty bread for sopping up the broth.