

# Jingisukan - Genghis Khan Lamb

*This Japanese dish is prepared at the table on a special dome-shaped hotplate.*

## **Ingredients**

400g lamb rump, thinly sliced  
Small cube of lamb fat or vegetable oil  
1 packet of bean sprouts, rinsed and drained  
Garlic Chives, chopped and added to bean sprouts  
1 brown onion, peeled, sliced and cooked in microwave  
1 green capsicum, de-seeded and cut into pieces  
Any other vegetable in season, such as cabbage, pumpkin, snow peas etc.

For dipping sauce  
1/3 cup soy sauce  
1/3 cup rice vinegar  
Sesame oil, a few drops  
Chilli oil, a few drops



*Original photo from <https://www.tsunagujapan.com/top-12-genghis-khan-restaurants-in-sapporo/>*

## **Method**

Combine all dipping sauce ingredients in a bowl.

Marinate lamb in some of the dipping sauce for at least half an hour. Heat the dome-shaped pan and spread with lamb fat or oil. Place some bean sprouts with chives, onion, carrot and capsicum in the pan. Grill for 2-3 minutes or until lightly cooked.

Put some lamb slices on the hotplate and cook for 2-3 minutes, turning once. Drizzle some the sauce over the vegetables

You can eat directly from the pan, continuing to add more ingredients as required. Serve Jingisukan with dipping sauce.

**Note:** This dish is prepared in a special dome-shaped hotplate, shaped like the Ancient warrior's shield. The Jingisukan plate can be picked up at an Asian shop and should be mounted on a portable gas or electric stove in the centre of the table. Marinated lamb and vegetables are then cooked to order and served with a dipping sauce

Original post from:

<http://www.abc.net.au/local/recipes/2008/10/14/2390622.htm>