

Alright, so this dish right here is something special. It's my Charred Coconut Hot Honey Korean BBQ Lamb. I used a bone in lamb loin chop. It's a little fusion idea I came up with that hits every flavor note you can imagine.

You've got Mikes Hot Honey bringing that sweet heat, coconut milk adding a rich, tropical creaminess, and that Korean BBQ spice blend just tying it all together. Then I throw in some chopped pistachios and toasted coconut garnish right at the end to give it this perfect crunch and nuttiness that balances the whole plate.

It's served over a silky sweet potato purée, and finished with a crispy garlic pistachio chili crunch oil that just lights everything up. You get sweet, spicy, creamy, and smoky all in one bite.

Lamb's having a moment in 2025, and this dish shows exactly why. With the holidays right around the corner it could also take the holiday Lamb tradition in a completely different direction to surprise your family with.

It's bold, it's unexpected, and it's got that perfect mix of comfort and creativity, the kind of dish I love putting on the menu at my supper clubs.

Be sure to zoom in and really dive in to the details!

Charred Coconut Hot Honey Korean BBQ Lamb Loin Chops with Sweet Potato Purée,
Crispy Garlic Chili Oil & Pistachio Crunch

Ingredients (serves 4)

For the Lamb:

8 lamb loin chops (about 1½–2 lbs total, bone-in preferred)

3 tbsp Miles Hot Honey

½ cup unsweetened coconut milk

1 ½ tbsp Korean BBQ spice blend

1 tbsp gochujang (optional, for added heat)

1 tbsp soy sauce

1 tbsp rice vinegar

2 cloves garlic, minced

1 tsp grated ginger

1 tbsp fresh lime juice

Salt and black pepper to taste

For the Sweet Potato Purée:

2 large sweet potatoes, peeled and cubed

½ cup coconut milk

1 tbsp butter (or coconut oil for dairy-free)

Salt to taste

For the Crispy Garlic Pistachio Chili Oil:

½ cup neutral oil

5 cloves garlic, thinly sliced

1 tsp Korean chili flakes

1 tsp Miles Hot Honey

1 tsp soy sauce

2 tbs chop pistachios

For Garnish:

2 tbsp chopped roasted pistachios

Toasted coconut flakes

Micro greens

Lime zest

Flaky salt

Instructions

1. Marinate the Lamb

In a bowl, whisk together Miles Hot Honey, coconut milk, Korean BBQ spice, gochujang, soy sauce, vinegar, garlic, ginger, and lime juice.

Season the lamb loin chops with salt and pepper, then coat them in the marinade.

Cover and refrigerate for at least 2 hours or overnight for maximum flavor.

2. Cook the Lamb

Preheat grill or cast-iron skillet to medium-high heat.

Remove the lamb from the marinade and let excess drip off.

Sear chops for about 3–4 minutes per side until a caramelized crust forms.

Move to indirect heat or lower temperature, and continue cooking until internal temperature reaches about 130°F for medium-rare (135°F for medium).

Let rest for 5–10 minutes before serving.

3. Prepare the Sweet Potato Purée

Boil the sweet potatoes until tender, about 15 minutes.

Drain and blend or mash with coconut milk and butter until smooth.

Season with salt to taste and keep warm.

4. Make the Crispy Garlic Chili Oil

Heat the neutral oil in a small saucepan over medium heat.

Add garlic and fry until golden brown and crisp.

Remove from heat and stir in chili flakes, Miles Hot Honey, and soy sauce. Let cool slightly.

Add chopped pistachios after it's cooled.

5. Assemble the Dish

Spoon a generous layer of sweet potato purée onto each plate.

Place the lamb chops on top and drizzle with the crispy garlic chili oil, making sure to include the crunchy garlic bits.

Sprinkle with chopped pistachios, toasted coconut, lime zest, and scallion curls.

Finish with a pinch of flaky salt.