

Grilled Lamb Ribs



Pair with
Funkwerks
Saison beer.

INGREDIENTS:

RUB:

- 1 tsp Anchovy
- 1 tsp Lemon Zest
- 1 tbsp Sweet Paprika
- 1 tsp Smoked Paprika
- 1/4 C Parsley
- 1/4 C Mint
- 3/4 C Extra Virgin Olive Oil

BRAISE:

- (4) 12 oz Cans of Coor's Light
- 1 qt Apple Juice
- 2 Racks of Meaty Lamb Ribs
- Kosher Salt

DIRECTIONS:

Season lamb ribs with kosher salt.

In a food processor, blend all the "rub ingredients" until smooth. Coat the ribs liberally with the rub and let sit for 20 minutes.

Grill the lamb ribs until crispy and golden brown. Transfer the cooked ribs into a roasting pan. Pour the beer and apple juice into the roasting pan and cover. Braise at 300 degrees for approximately 4 hours or until the meat starts to pull away from the bone.

Serve alongside your cole slaw of choice.

Recipe provided by Hotel Teatro, a Worldhotels property

The Nickel at Hotel Teatro

