

# *American Lamb*

BAR NIBBLES



# Middle Eastern-spiced Lamb Ribs

Yield: 12 servings

Ingredient Cost per Serving: \$3.20 / Suggested Menu Price: \$7.50

Lush American Lamb ribs take on an exotic flare when rubbed with Middle Eastern spices and slow roasted. The lamb riblets are grilled to order and served with a spicy peach mustard dipping sauce.

## INGREDIENTS

### American Lamb ribs

Olive oil  
Middle Eastern Grilling Rub (recipe follows)  
Spicy Peach Mustard Dipping Sauce (recipe follows)

### Middle Eastern Grilling Rub (1+ cup):

Smoked paprika  
Ground cumin  
Ground ginger  
Ground coriander  
Ground allspice  
Ground black pepper  
Dried oregano  
Ground cinnamon  
Ground red pepper  
Brown sugar  
Kosher salt

### Spicy Peach Mustard Dipping Sauce (1-1/2 cups):

Peach or mango jam or marmalade  
Coarse mustard  
Lemon juice  
Lemon zest  
Middle Eastern Grilling Rub

## WEIGHTS/MEASURES

4 racks

1 cup  
1-1/2 cups

1/4 cup  
2 tablespoons  
2 tablespoons  
1 tablespoon  
1 tablespoon  
1 tablespoon  
1 tablespoon  
1/2 teaspoon  
2 tablespoons  
1 tablespoon

1 cup  
1/3 cup  
3 tablespoons  
1 tablespoon  
1 to 2 tablespoons

## METHOD:

Brush each lamb rack with oil. Generously sprinkle 1/4 cup Middle Eastern Grilling Rub on each side of racks; gently rub to adhere.

Place lamb on a metal rack on sheet pans (2 lamb racks per sheet pan); cover with foil. Roast at 300°F 1-1/2 hours. Remove foil and continue cooking for an additional 30 minutes until ribs begin to brown and caramelize. Remove from heat and cool. Cover and chill ribs.

For the Middle Eastern Grilling Rub: In a dry skillet, add paprika, cumin, ginger, coriander, allspice, black pepper, oregano, cinnamon and red pepper. Cook over a low heat for several minutes until mixture begins to lightly smoke. Remove from heat; cool. Stir in sugar and salt. Place in a covered container; hold until ready to use.

For the Spicy Peach Mustard Dipping Sauce: In a saucepan, simmer jam, mustard, lemon juice, lemon zest and Middle Eastern Grilling Rub over medium heat for 5 minutes. Cover and chill.

To Serve: Grill cooked lamb ribs over medium heat on grill until slightly charred and crunchy. Cut each lamb rack into individual ribs, about 9 ribs per rack. Serve 3 ribs per serving with Spicy Peach Mustard Dipping Sauce.



Bar menus are expanding to pair perfectly with any beverage. Fresh, homegrown American Lamb adds a sophisticated twist to comfortable classics such as sliders, meatballs, tacos and nachos. Best of all, these bar bites are affordable – **with ingredient costs under \$5.**



# Bar Nibbles

**American Lamb Sliders** – Griddle mini lamb burgers and serve on potato rolls or mini pitas with Manchego or feta. Experiment with accompaniments – from a cucumber-mint salsa to an apple-onion confit.

**Greek Lamb Nachos** – Give classic nachos an update using pita chips and seasoned ground lamb. Top with tomatoes, scallions, feta, Kalamata olives and drizzle with Greek-style yogurt. Opa!

**Pulled Lamb Tacos** – Shred slow-roasted garlic and herb-rubbed lamb shoulder and serve in flour tortillas filled with crumbled Feta, shredded lettuce, tomatoes, Kalamata olives and cucumber salsa. Drizzle with a cumin-fennel-mustard-honey yogurt sauce.

**Slow-roasted Lamb Ribs** – Trim, season and marinate lamb riblets before slow-roasting and grilling to order. Serve with a dipping sauce of tamar sauce, pickled ginger, wasabi and honey.



For more recipes and information, visit [AmericanLamb.com](http://AmericanLamb.com)