

# ROASTED SPICED LAMB RIBS

Prep: 20 minutes | Cook: 2 hours and 25 minutes | Yields: 4 servings

## RUB

1 package (2-3 lbs) lamb ribs  
A pinch of Kosher salt and freshly ground black pepper  
1 ½ tsp smoked paprika  
1 ¼ tsp ground cumin  
1 tsp ground coriander seed  
½ tsp brown sugar  
¼ tsp red chili flakes

## MUSTARD SAUCE

1 ¼ c beef or lamb stock (we use homemade made from our bones)  
1 tbsp whole grain mustard  
1 tbsp unsalted butter

## METHOD

Preheat oven to 300°F. Lamb ribs are fatty, but don't be tempted to trim the fat. Season the ribs all over with salt and pepper, then in a small bowl, thoroughly combine smoked paprika, cumin, coriander, sugar, and chili flakes. Rub ribs all over with this spice mixture and place the ribs on a wire rack set in a rimmed baking sheet or roasting pan. This elevates the ribs from the fat that will cook off.

Bake ribs for 1 hour at 300°F, then increase heat to 375°F and cook for another hour to hour and a half until the meat is browned outside, tender within, about 30-45 minutes longer. We've made this many times without an instant-read thermometer, but if you'd like to use one, cook until the ribs reach 175°F. Once done, take the ribs out of the oven and let rest for 10 minutes.

Meanwhile, make the mustard sauce by pouring off the fat from pan (you won't be using this). Deglaze the roasting pan by setting it on a burner over medium heat. Add ¼ cup of the stock to the pan and stir, scraping up the browned bits. Once incorporated, pour the stock and browned bits into a medium saucepan and add the remaining cup of stock. Cook over medium heat until reduced by half, it will take about 8 minutes. Stir in the mustard and season with salt and pepper. Remove from heat, and whisk in the butter. Divide the ribs by cutting between each bone and serve with the sauce and your favourite sides.

**ENJOY!**



*Recipe written and photographed by Chatsworth Farm*

*Recipe adapted from Serious Eats*