

## Low and Slow BBQ Recipes

PREP TIME 20 MIN | COOK TIME 4 HOURS | SERVES 10

### LAMB RIBS

#### Method

1. Combine rub ingredients in a bowl. Coat ribs with rub, coating ribs well. Set aside for 15-30 minutes for flavours to infuse. Pre-heat Weber SmokeFire to 130°C. -135°C.
2. Place ribs in Weber SmokeFire. Place a probe in the centre of the meat. Cook ribs to an internal temperature of 65°C. Using the spritz, spray every 30-60 minutes to ensure meat remains moist.
3. Remove ribs and wrap in foil (Texas crutch hold). Place back in barbeque to finish cooking to internal temperature of 95°C. Remove, open foil for 5 minutes to allow steam to escape, and re-wrap in foil and tea towels, place into an esky and rest for 30 minutes.
4. Remove lamb ribs, cut into individual riblets. Garnish with parsley and serve with Tahini yoghurt, fattoush salad and lemon wedges.

#### INGREDIENT LIST

##### Lamb

- MSA Lamb Ribs 5 x 4 rack rib set

##### Barbeque Rub

- 50g kosher salt
- 125g ground black pepper
- 20g onion powder
- 20g garlic powder
- 60g sweet paprika
- 5g cayenne pepper

##### Spritz

- 1/3 Apple cider vinegar
- 1/3 Beef Stock
- 1/3 Water

##### Serving Suggestions

- Chopped flat leaf parsley
- Tahini & Pomegranate Yoghurt
- Fattoush Salad
- Lemon wedges

