

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 and serve.

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 slices

