



## DAN'S FAVORITE BBQ LAMB RIBS

- 1/2 cup onion finely chopped
- 1 clove garlic minced
- 1 tablespoon olive oil
- 1/4 teaspoon dry oregano
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon cayenne pepper
- 1 1/2 teaspoons brown sugar, firmly packed
- 1 tablespoon balsamic vinegar
- 1/4 cup ketchup
- 2 tablespoon dry red wine
- 2 1/2 lb lamb spareribs, fat trimmed

In a 1 to 1 1/2 quart pan over medium heat, cook the onion and garlic in oil, stirring often, until onions are soft but not brown, 6-8 minutes. Mix in oregano, cinnamon, nutmeg, cayenne, brown sugar, vinegar, ketchup, and wine. Stirring, bring to a boil on high heat and cook 1 minute. Let cool slightly; if made ahead, cover and refrigerate up to 2 days.

Marinate the lamb ribs in the sauce overnight in a ziplock bag, then wipe off excess sauce, reserving what remains, and place the ribs on a grill 4-6" above a solid bed of medium-hot coals, cooking until the ribs are browned on all sides, 15-17 minutes total for medium-rare. Watch carefully since meat is fatty. After 8 minutes, (4 minutes per side) move the ribs to indirect heat and complete the cooking.

While ribs are cooking boil the remaining sauce for 12 minutes, then serve warmed barbecue rib sauce on the side.

Serves 2-4

