



BARBECUED LAMB RIBS

- 1/2 c Onion finely chopped
- 1 Clove Garlic minced
- 1 tb Olive Oil
- 1/4 ts Dry Oregano
- 1/4 ts Ground Cinnamon
- 1/8 ts Cayenne Pepper
- 1 1/2 ts Firmly Packed Brown Sugar
- 1 tb Balsamic Vinegar
- 1/4 c Catsup
- 2 tb Dry Red Wine
- 2 1/2 lb Lamb Spareribs fat trimmed

In a 1 to 1 1/2 quart pan over medium heat, cook onion and garlic in oil, stirring often, until soft but not brown, 6-8 minutes.

Mix in oregano, cinnamon, cayenne, brown sugar, vinegar, catsup, 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.

Brush lamb ribs all over with sauce. Place on a grill 4-6" above a solid bed of medium-hot coals. Cook, turning once and basting with any remaining sauce, until ribs are browned on all sides, 15-17 minutes total for medium-rare.

Watch carefully since meat is fatty; turn or move on grill to stop flare-ups. Cut ribs apart and pick up to eat (supply plenty of napkins.)

Serves 4 to 6

