



Lamb Ribs with Honey and Wine

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 20 mins

Description

This lamb ribs recipe is a combination of Middle Eastern and European dishes Best if served with steamed vegetables and hot cooked rice

Ingredients

- - 3 ½ pounds lamb ribs - 2 onions
- chopped - 1 cup dry white wine - ¼ cup soy sauce - ¼ cup fresh lemon juice - 1 tablespoon honey - 1 tablespoon olive oil - 2 teaspoons minced garlic - 1 teaspoon ground cinnamon - 1 teaspoon salt - 1 teaspoon ground black pepper

Instructions

1. Place lamb ribs in a 9x13-inch baking dish. Combine onions
2. white wine
3. soy sauce
4. lemon juice
5. honey
6. olive oil
7. garlic
8. cinnamon
9. salt
10. and pepper in a medium bowl. Mix well
11. then pour mixture all over lamb. Cover the dish with plastic wrap and marinate in the refrigerator for 1 hour. Preheat the oven to 400 degrees F (200 degrees C). Remove the plastic wrap and roast lamb in the preheated oven until browned and tender
12. about 1 hour 10 minutes. An instant-read thermometer inserted into the center should read 130 degrees F (55 degrees C) for medium doneness.