

Lamb Riblets with Garlic, Lemon and Thyme by Harris Farm Markets

Ingredients:

- 800g lamb ribs
- 3 garlic cloves
- 1 tbsp thyme leaves
- Finely grated rind of 1/2 lemon, plus 1 tbsp juice
- 20mL extra-virgin olive oil
- Salt



Method:

1. Preheat oven to 150C. Place ribs on an oven tray and score meat with a sharp knife.
2. Pound garlic and a pinch of salt in a mortar and pestle to a fine paste. Stir in thyme, lemon rind, juice and oil. Rub half the garlic mixture over ribs, season to taste and
3. Roast until meat falls from the bone (45 minutes-1 hour).
4. Cut each rack into individual ribs, toss through remaining garlic mixture and serve hot.