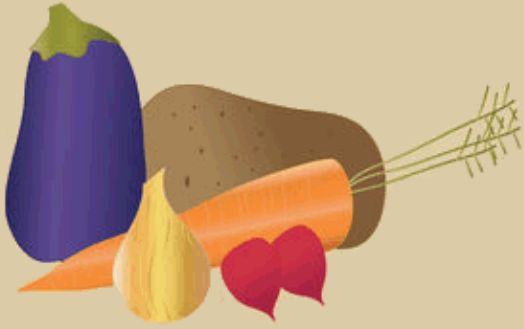


Recipes



Saucy Lamb Riblets

Serves 4 as main dish or
10-12 appetizer servings

Ingredients:

- 3-4 lbs Lamb Riblets (cut into 2-3 rib pieces)
- 1/2 cup finely chopped red onion
- 1 tbsp cooking oil
- 3/4 cup tomato sauce
- 3 tbsp Worcestershire sauce
- 2 tbsp brown sugar
- 2 tbsp vinegar
- 3/4 tsp salt
- dash hot sauce

Preparation:

Cook riblets, covered, in boiling salted water for 30-40 min, drain. Meanwhile cook onion in oil 'til tender. Add remaining ingredients and 1/4 cup of water, heat thru. Grill riblets over medium hot coals for 8-10 minutes. Brush riblets with sauce mixture, turn and continue, grilling for 10 more minutes ('til riblets are hot and glazed).

Brush with sauce again before serving.