

Week 3 – Lamb Ribs with Lamb Jam

Lamb Ribs with Lamb Jam DON'T MIND IF WE DO! Follow along with this recipe from our very own team Hot Shots representative on [Dipper's Backyard BBQ Wars](#), ADRIAN! 🔥🔥

🔥 For this recipe you'll need:

- 1 or 2 full racks of lamb ribs
- Any good BBQ rub – I use 'Butchers Axe', 'Hunter'
- 1/2 cup finely grated parmesan cheese

🔥 FOR THE Lamb jam:

- 1 cup of any good BBQ sauce – I use 'Blues Hog Original'
- 4 tbs apricot jam
- 1 tsp of 'Butchers Axe', 'Hunter' rub or a BBQ rub of your choice
- 1 tbs Agave syrup*
- Sriracha mayo:
 - 1 cup whole egg mayonnaise
 - 2 tbs sriracha sauce
 - Juice from ½ lime

🔥 METHOD:

- 1) Set your BBQ or smoker to indirect cooking (so the meat doesn't sear when you place it in). I usually have it at around 300f (150c).
- 2) Prepare the lamb ribs; all ribs will have a paper like membrane on the bone side. Remove this by gently lifting a corner with a blunt knife. Use paper towel to get a good grip and rip it off. Spray the lamb ribs with cooking spray on both sides, this will act as a binder for the rub. Coat generously with the BBQ rub on both sides.
- 3) Place lamb in the BBQ or smoker. Add some smoking chips or chunks. With lamb I generally use applewood, but most smoking woods are fine. Close the lid and grab your favourite refreshment and watch the smoke roll for at least an hour
- 4) After an hour, give the lamb a little spritz of water or beef stock with a spray bottle. If there are any hot spots or darker sides forming, move the racks around.

5) Prepare the lamb jam by mixing the ingredients together.

6) At the 2 hour mark, check the lamb and re spritz. The racks should take around 3.5 to 4 hours in total. I generally don't check them for a temperature, just probe them and they should feel like a knife through soft butter. When they're at that stage, brush on the lamb jam (on the meat side) and close the lid again. Re-apply the lamb jam a couple of times to add layers of tasty sauce.

7) Prepare the corn; peel back the husk but don't completely remove it. Fold it back leaving about 2 cms at the bottom. Grip the husks around the stalk and use kitchen string to tie them all together. Tidy them up and remove the inside stringy things.

8) When the lamb is done (probes like butter) wrap the rack in foil and rest while you cook the corn. Lightly spray the corn with olive oil spray and place over direct heat turning frequently until cooked through and golden.

9) Mix the sriracha, mayo and lime together and when the corn is done, brush the cobs generously with the sriracha mayo and roll in grated parmesan

*Agave syrup is an optional

And Bon appetit!! 🍷 Send us your creations and make sure to tune in to this weeks episode of Dippers Backyard BBQ Wars on Saturday 1:30pm on 7MATE 🔥🔥

Go to <https://www.hotshotsfuel.com.au/copy-of-dipper-backyard-bbq-wars> for more great recipes!!