



HICKORY MAPLE BBQ LAMB RIBLETS

HEAT LEVEL 🔥🔥🔥

Satisfy your cravings with our Hickory Maple BBQ Lamb Riblets - tender lamb riblets marinated in a hickory-infused maple barbecue sauce, delivering a smoky and sweet flavor for a truly satisfying experience.

40 Mins

4 Servings

INGREDIENTS

12 lamb riblets
1/2 cup Spur Hickory Maple BBQ Sauce
Jasmine rice, to serve
Sesame seeds, to serve
Sliced red chilli, to serve
Sliced spring onion, to serve

METHOD

- 1 Preheat the oven to 220°C and line a large baking tray with baking paper.
- 2 Place the lamb riblets onto the baking tray and baste with Spur Hickory Maple BBQ Sauce.
- 3 Place the riblets into the oven to cook for 25 - 30 minutes, turning regularly, until cooked through, sticky and charred (drain any excess fat released by the ribs.)
- 4 To serve; add some rice to a serving plate, along with the Spur Hickory Maple BBQ Sauce lamb riblets.
- 5 Scatter with sesame seeds, chilli and spring onions.

VARIATIONS

- 1 These riblets can be made in the air fryer - simply reduce the cooking time by 8 minutes.

