

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 package Prairie Street Co. Lamb Riblets

1 small yellow onion, diced

1 carrot, diced

1 rib celery, diced

2 to 3 cloves of garlic, smashed

2 cups dry white kosher wine, we recommend Pinot Grigio

32 oz unsalted chicken or white veal stock

2 cups kumquats, halved

½ cup BBQ sauce, we used a Kumquat and Espelette Pepper Sauce

Extra virgin olive oil

Kosher salt

Freshly ground black pepper

Preparation

1 Season both sides of your Lamb Riblets with kosher salt and ground black pepper.

2 Preheat your oven to 325°F / 162°C

Cook

3 Heat your heavy bottom braising skillet over a high heat. Once hot, drizzle a little extra virgin olive oil and then sear the meat side down of your Lamb Riblets first to render your fat, and then flip after 2 or 3 minutes. Remove your seared Lamb Riblets and set aside. Next, reduce your heat to medium, cook your onion, carrot, celery, and garlic for about three minutes and then add in your kumquats. Once they cook for about 5 minutes and get a nice caramelization, add in your kosher white wine. Let the wine reduce by about 75%, about 7 to 10 minutes. Finally, add in your white stock (either chicken or white veal) and stir to incorporate. Add your Lamb Riblets into the braising liquid meat side down and close with a tight fitting lid. Place the Lamb Riblets in your 325°F / 162°C oven for about four hours, being sure to check after two hours.

4 Once done, carefully remove the Lamb Riblets from the braising liquid and place on a racked baking sheet. Prepare for the glazing process and switch your oven to Broil. For the sauce, while we used a homemade Kumquat and Espelette Pepper Sauce, you can use your preferred BBQ Sauce—maybe try something fruit based! Lightly coat the top meat side of your Lamb Riblets with your sauce and then place under the broiler for about two to three minutes. Repeat this process two to three times.

Plating

5 If you would like, serve your Glazed Lamb Riblets with thinly sliced jalapenos, pickled onions, and microgreens for a little added spice and brightness.

Bete'avon!