

NAMAQUA

WINES



CABERNET SAUVIGNON & LAMB RIB

This one is for the carnivores! If this recipe is done just right you will have your meat dripping with flavour and falling off the bone.

INGREDIENTS

- 1 Lamb rib, prepared for the braai by your butcher
- Juice of 1 lemon
- Coarse sea salt
- 50ml Worcestershire sauce
- Freshly ground black pepper
- Kitchen brush
- Toasted coriander seeds, crushed

INSTRUCTIONS

Squeeze the lemon juice over the prepared rib. Grind the sea salt and pepper on both sides of the meat.

Make your fire and prepare your coals. Should be on low heat, as you should braai the rib for a minimum of 1 hour, but preferably for 1 and a half hours.

You can either braai the rib like normal, or place it vertically next to the fire or the coals, where just enough heat will reach the rib to melt the fat and make it crispy in the 90 minutes cooking time.

60 minutes into cooking, brush some Worcestershire sauce onto both sides. The ribs are done when you can take a bone and tear it easily away from the meat. Remove the ribs from the fire, cut into pieces, and sprinkle with coriander seeds and freshly squeezed lemon juice.

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