

Lamb Riblets with Mandarin Orange Grill Sauce

2 pkgs riblets (32 ribs)
1/4 cup brewed coffee
1 dark beer

Mandarin Orange Grill Sauce

Salt and pepper
Paprika

Place riblets in large baking dish (don't cut them apart). Season with salt, pepper and paprika. Pour coffee and beer over riblets. Bake at 300 for 2 to 2-1/2 hours, basting frequently. After 2 to 2-1/2 hours, baste with grilling sauce and increase temperature to 425 for 20 minutes. Remove from oven and cut into individual ribs. Serve with additional ***Mandarin Orange Grill Sauce*** on the side.

Snow's Citrus Court

www.snowscitrus.com

snow@snowscitrus.com