

Dry Rub Lamb Ribs Recipe

When grilling red meat, I love to mix it up now and then with some lamb.

Course. Lunch. Dinner. Entree.

Cuisine. American.

Makes. 2 to 4 servings

Takes. 10 minutes of prep. 3 hours to smoke.

Serve with. Pale ale or Syrah.

Ingredients

Dry Rub

2 tablespoons **paprika**

1 tablespoon **brown sugar**

1 tablespoon **ground mustard**

2 teaspoons **granulated garlic**

2 teaspoons dried thyme

1 teaspoon lemon pepper seasoning

1 teaspoon ground rosemary

1/2 teaspoon ground coriander

Lamb

2 racks lamb ribs (such as those found **online through D'Artagnan**)

1/4 teaspoon Morton's coarse kosher salt per pound of meat (read more about the science of salt **here**)

1/4 cup mayonnaise

About the salt. Remember, kosher salt is half the concentration of table salt so if you use table salt, use half as much. **Click here to read more about salt and how it works.**

About the mayonnaise. The mayo is optional but something I have used for years. Like the more popular yellow mustard, mayonnaise binds the dry rub to the meat, but I prefer mayo because it doesn't add the sharp flavor of mustard. Plus, it adds fat, which benefits the ribs.

Method

- 1) **Prep.** For the rub, combine paprika, brown sugar, ground mustard, granulated garlic, dried thyme, lemon pepper, ground rosemary, and ground coriander in a small bowl and blend well.
- 2) For the lamb, remove membrane from the ribs (read more on removing rib membranes **here**).
- 3) Season the ribs with Kosher salt. If you can, give the salt 1 to 2 hours to be absorbed. The process of salting in advance is called **dry brining**. The rule of thumb is 1/2 teaspoon of kosher salt per pound of meat, but ribs are about 50% meat, so use about 1/4 teaspoon per pound. You can simply eyeball it by sprinkling on the same amount of salt you would sprinkle on the ribs if they were served to you unseasoned.
- 4) **Fire up.** Prepare a smoker for indirect cooking. Alternatively, you can set up a charcoal grill for **2-zone cooking** by placing a chimney full of lit charcoal briquets on one side of the grill's charcoal grate in order to create direct and indirect cooking zones. Adjust the smoker or grill vents to bring the temperature to about 225°F and add 2 to 3 chunks of your favorite smoking wood to the charcoal for flavor. On a gas grill, adjust the temperature knobs so that one half of the grill is off and the other half is heated enough to maintain a temperature of approximately 225°F on the indirect side.
- 5) Once the smoker or grill is ready, brush both sides of the ribs with mayonnaise and season with the dry rub.
- 6) **Cook.** Place both racks of ribs on the main cooking grate as far away from the heat source as possible. Set the lid on the grill with top vent fully open and positioned directly above the ribs in order to force the smoke over and around the meat. Allow the ribs to smoke until the meat is tender, about 3 hours.
- 7) **Serve.** Remove the ribs from the grill, slice, and serve immediately.

Clint Cantwell - Clint Cantwell is AmazingRibs.com's Senior Vice President, charged with creating recipes, writing articles, shooting photos, and a little bit of everything else. Cantwell was named one of the "10 Faces of Memphis Barbecue" by Memphis Magazine and was the winner of Travel Channel's "American Grilled: Memphis".

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