

Sweet & Sour Riblets



Ingredients:

- 1 ½ lbs. Alberta Lamb riblet
- 2 tbsp. cooking oil
- 1/3 cup brown sugar
- 1/3 cup soy sauce
- 1 tsp. salt
- ¼ cup vinegar
- 1 tsp. ginger

Method:

Brown riblets in oil and transfer to ovenproof casserole. Cover and bake at 325F for 30 minutes. Drain off fat. Combine sauce ingredients and pour over ribs. Continue to cook, covered, for another 30 minutes. Thicken juice with corn starch if desired.

Your Notes



You've got **GREAT** taste!

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