



## Easy Oven-Roasted Pozzi Ranch Lamb Ribs

### POZZI RANCH LAMB

# Servings:

4-6 as appetizer or 2-3 as an entrée.

2 racks (1.5lbs) **Pozzi Ranch lamb** ribs trimmed of visible fat and cut into individual ribs.

2 teaspoons minced fresh ginger

#### **Dry spices**

2 teaspoons garlic powder

2 teaspoons salt

2 teaspoons ground cumin

1 teaspoon fennel seeds

1 teaspoon thyme

1 teaspoon dill

1 teaspoons black pepper

Preheat oven to 425°F.

In large bowl mix ginger with dry spice mix until well blended, combine with ribs and toss well to coat.

Place lamb ribs evenly spaced on roasting pan lined with parchment or foil.

Place in oven & roast to desired degree of doneness: 12 minutes for rare, 18 minutes for medium-rare and 25 minutes for medium well done. Allow lamb to stand for 2-3 minutes before serving.