

# Honey Lamb Ribs

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*Ribs aren't just for pork—enjoy this sweet, saucy rib dish featuring delicate lamb.*

## Ingredients:

3 pounds lamb ribs  
1 cup minced onion  
¼ cup white wine  
¼ cup fresh lemon juice  
2 tablespoons soy sauce  
2 tablespoons olive oil  
1 tablespoon minced garlic  
1 tablespoon honey

## Directions:

- 1) Place lamb in a 9-by-13-inch baking dish.
- 2) Combine remaining ingredients in a medium bowl; whisk well to mix. Pour over lamb to coat. Cover and refrigerate 4 hours to overnight.
- 3) Preheat oven to 400°F. Place lamb in oven and cook until internal temperature reaches 150°F, about 60 to 70 minutes.