

More than 1 hour

Serves 3-4

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Ingredients:

- ⅓ cup (80ml) hoisin sauce
- ⅓ cup (80ml) honey
- ⅓ cup (80ml) soy sauce
- Grated peel of 1 lime
- 800g-1kg individual lamb riblets
- Sliced spring onion, chopped chilli and fresh coriander, for serving (optional)

Method:

1. Preheat oven to 190°C.
2. Combine hoisin sauce, honey, soy sauce and lime and pour over ribs. Mix to coat ribs thoroughly.
3. Marinate for about 20-30 minutes.
4. Roast for about 30-35 minutes or until crispy and well browned.
5. Serve sprinkled with spring onion, chilli and coriander.