

# SMOKED DENVER LAMB RIBS WITH TOMATO MARMALADE AND PICKLED RED ONIONS

Ingredients	Amounts
American Lamb sparerib racks (Denver Ribs)	2 ea.
Vindaloo spice	1 cup
Salt	as needed
<i>Tomato Marmalade</i>	
Tomatoes, chopped, reserve juice	2 cups
Sugar	1 cup
Oranges, quartered, seeded, and sliced	1 ea.
Lemon, quartered, seeded, and sliced	1 ea.
Salt	as needed
Red wine vinegar	as needed
<i>Pickled Red Onions</i>	
Red wine vinegar	1 cup
Sugar	1 Tbsp.
Salt	1 tsp.
Pickling spice	1 Tbsp.
Red onion, julienned	1 ea.

## Method

1. *For the lamb ribs:* Remove membrane and excess skirt steak. Season with vindaloo and salt. Place in smoker for 2 to 3 hours at 225°F.
2. Light grill and prepare tomato marmalade.
3. *For the Tomato Marmalade:* In a pan on a grill, cook all tomato marmalade ingredients, including reserved juices from tomatoes, in pot over moderate heat, stirring frequently, until sugar is dissolved, about 6 minutes.
4. Simmer, stirring frequently as marmalade thickens (to prevent scorching) and adjusting heat as needed, until marmalade tests done, 50 minutes to 1 ¼ hours.
5. Begin testing for doneness after 50 minutes: Drop a spoonful of marmalade on a chilled plate, then tilt; it should remain in a mound and not run (if necessary, remove pot of marmalade from heat while testing).
6. *For the Pickled Red Onions:* Bring red wine vinegar, sugar, salt and pickling spice to a simmer over medium heat. Remove from heat and pour over red onions in a nonreactive bowl. Allow to cool. Reserve.
7. Take lamb out of smoker; place on grill over medium heat. Brush lamb with marmalade.
8. Leave lamb on grill until charred.
9. Take lamb off grill, brush with additional marmalade. Cut in between each bone.
10. Stack ribs on plate, garnish with pickled onions.