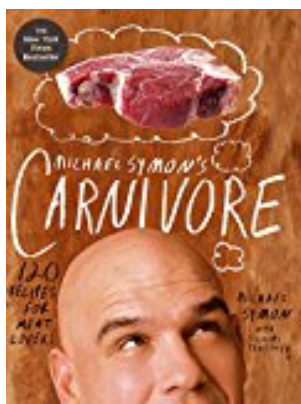


[PDF] Michael Symon's Carnivore: 120 Recipes For Meat Lovers

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Description:

Featured Recipe from Michael Symon: Smoked Lamb Ribs on the Grill with Lemon, Oregano & Honey Rib Ingredients

- 3 tablespoons dried oregano
- 3 tablespoons garlic salt
- 2 tablespoons smoked paprika

- 2 tablespoons coriander seeds, toasted and ground
- 1 tablespoon freshly ground black pepper
- 1 teaspoon kosher salt
- 6 racks lamb spareribs
- Juice of 2 lemons

Glaze Ingredients

- 3 tablespoons honey
- 1/4 cup red wine vinegar
- 2 garlic cloves, minced
- 1 cup minced red onion
- 3 lemons
- 1 teaspoon kosher salt
- Flaky sea salt, such as Cyprus, Flake or Maldon, for serving
- 3 tablespoons fresh oregano leaves
- 3 tablespoons extra-virgin olive oil

Directions

1. To prepare the ribs: Mix together the dried oregano, garlic salt, paprika, coriander, pepper, and kosher salt. Moisten the ribs with the lemon juice and then coat all sides with the rub, making sure to distribute it evenly.
2. Set up your grill or smoker for indirect heat, meaning the ribs will not be directly over the heat source. Using low heat and apple-wood chips, put the ribs on the cool part of the grill, cover, and smoke for 1 hour.
3. Meanwhile, whisk together the glaze ingredients.
4. Arrange 2 of the lamb racks on a large piece of foil, overlapping them like roof shingles. Pour one-third of the glaze on top of the ribs and seal tightly in the foil, being careful not to tear it. Wrap in a second sheet of foil. Repeat twice, using the remaining racks and glaze.
5. Return the ribs to the grill and cook meat-side-down for 30 minutes over low heat. Flip the foil bundles and continue cooking for 30 minutes. Remove the ribs from the grill and let rest in the foil for 30 minutes.
6. Meanwhile, increase the grill heat to medium-high. Cut the lemons in half and grill flesh-side-down until nicely marked and slightly soft, 3 to 5 minutes.
- 7 Remove the ribs from the foil, put on the hot grill meat-side-down, and cook for 4 minutes. Flip and cook for 2 minutes. Remove the ribs from the grill and garnish with the grilled lemons, sea salt, fresh oregano, and extra-virgin olive oil.

About the Author MICHAEL SYMON is a cohost of ABC's *The Chew*, an Iron Chef on Food Network's *Iron Chef America*, and the host of Cooking Channel's *Symon's Suppers* and *Cook Like an Iron Chef*. He is the chef and co-owner of the acclaimed restaurants Lola and Lolita in Cleveland, Ohio; three B Spot burger restaurants outside Cleveland; and Roast in Detroit, Michigan. Visit him at www.SymonSays.typepad.com.

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