



"The Local Buy" Recipe, Episode 302

St. Louis Cut Lamb Ribs

Courtesy Wagon Wheel Ranch and Chef Chris Vocci

Applewood smoked for 3 hours, glazed with Root Beer Hoisin Glaze and wrapped for 1 hour.

Root Beer Hoisin Glaze Ingredients

- 2 liter Root Beer
- 1 ½ cups Hoisin Sauce

Simmer on low heat 2 hours until reduced to a glaze

