

Grilled Lamb Ribeyes



Ingredients:

Lamb Ribeyes
Salt & Pepper
Garlic, chopped
Lemon, sliced
Lots of Butter!

Instructions:

You need the perfect temperature for grilled lamb ribeyes.
Light your charcoal and let them burn to embers with a layer of white ash.
While the charcoal is prepping prepare your lamb ribeyes with melted butter, coarse pepper, chopped garlic rub and squeezed lemon.
Lay them in a butter bath!
Adjust your grill height over the embers to high heat (approx. 700°).
Place the lamb ribeyes on the grill.
Allow the flames to tickle the meat but don't allow it to completely consume.
If flames are too high simply raise the surface slightly.
Once you have a nice sear on both sides raise to medium heat (approx. 400° degrees).
Continue to rotate your lamb every few minutes until your food thermometer reaches 125°.
Raise your lamb all the way and allow to rest and reach desired internal temperature.
I prefer 140 degrees for lamb or medium rare.

Remove and serve.