



Slow and Low Goat Ribs

Ingredients:

- ◆ Longlane Farms Goat ribs [<https://longlanefarmsllc.com/store/ols/categories/ribs>]
- ◆ Dry rub mix

(Feel free to use your favorite rib rub or just make your own. If you want to make your own, consider including equal parts salt, black pepper, brown sugar, garlic powder, onion powder, and paprika as a starting place. Variations or add-ins that folks have mentioned include adding lemon pepper in place of black pepper, adding cocoa powder in equal amounts, etc.)

Remove any thick fat layers (*don't get hung up here, just remove any that carves off easily*). Thaw the ribs and dry them thoroughly with paper towels. Massage your dry rub into both sides of your rib slabs 24 hours before cooking and refrigerate.

Bring your ribs to room temperature, covered, in a cool place before broiling. Set your oven rack in a high position in the oven so that the ribs are 4-5 inches from the top heating element. Broil your ribs in a baking pan lined with aluminum foil (*for easy cleanup*) on high just enough to brown but not blacken both sides.

Place a thin baking rack or balls of aluminum foil underneath the ribs in the baking pan to allow the fat/grease to render out and pool below the ribs. Cover the pan and ribs with aluminum foil to ensure that moisture is retained while cooking. Cook low and slow for hours in the oven until the bone just starts to loosen (*for our oven, this is usually at 220 degrees for 6-8 hours depending on the number of slabs and the size of the slabs*). Once removed from heat, let the ribs rest in a fresh foil pouch for 15 minutes or so before serving.

**Note:* I honestly never got to taste goat ribs until 2 years into having goats. My kids, wife, and even my father ate every bit that we cooked. I finally found out why. We prepare multiple slabs at once, eat what we want, and freeze the leftovers. The meat pulled off the bones makes great sliders with a sweet hickory sauce and fresh tangy slaw (*a tiny bit of thin sliced red onion fridge pickle takes it right over the edge*). Leftover rib meat also makes some amazing tacos, quesadillas, or burritos as well.