

Christmas Lamb Ribs

“Pinnekjøtt”

Servings	Preparation Time	Meat soaked in water	Cooking Time	Oven Temperature
4+ People	10 minutes	24 hours	180 minutes	Max Grill Mode Celsius/Fahrenheit

In Norway we celebrate Christmas 24th of December. That's when we share Christmas presents, and gather family for a round of traditional meals. The traditional Christmas dinner varies around the country. Around our capitol Oslo they would serve a pork rib, in southern Norway boiled cod would be on the table. But in this recipe I will show you the most common one to serve in the west part of Norway. Both of my parents were born in that area and they brought their traditions into my life. The dry salted lamb ribs served with perfect sides. For me there is no Christmas without its smell in the house.



Ingredients

European Measurements	US Measurements
400g salted and dried lamb ribs per person.	1 lb. salted and dried lamb ribs per person
Water	Water
Potatoes	Potatoes
Yellow Rutabaga Mash	Yellow Rutabaga Mash

Directions

1. Soak the lamb ribs in water for 24 hours.
2. Add birch sticks (4 layers) to the bottom of a large casserole pot.
3. Add meat on top of the birch sticks
4. Add water until you almost reach the middle of the birch sticks. Steam the lamb for 3 hours, but remember to check every 20 minutes. Add water so the bottom of the casserole doesn't burn.
(Traditionally we'd use sticks of birch in the bottom of a large casserole pot, but if you have a steam function pot or oven, that works as well.)
5. When 2 and a half hour has passed, start boiling potatoes, and make yellow rutabaga mash.
6. As potatoes and Yellow Rutabaga Mash are finished, you only need to finish the lamb ribs.
7. Place meat on a cooking grate.
8. Get them into the oven on grill mode. 3 minutes on each side of the meat.
9. Serve hot with potatoes, yellow rutabaga mash, and lamb ribs.
10. You should add melted butter on top of everything.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

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“Yellow rutabaga mash”

<i>Servings</i>	<i>Preparation Time</i>	-	<i>Cooking Time</i>	-
4+ People	10 minutes	-	25 minutes	-

The yellow rutabaga mash is very common together with Christmas Lamb Ribs.

Ingredients

European Measurements	US Measurements
800g yellow rutabaga	2 lb. yellow rutabaga
2 carrots	2 carrots
2 potatoes	2 potatoes
1 dl. heavy cream	½ cup heavy cream
0.5 dl. lamb rib stock	¼ cup lamb rib stock
½ tsp. pepper	½ tsp. pepper
½ tsp. nutmeg	½ tsp. nutmeg
½ tsp. salt	½ tsp. salt

Directions

1. Peel and cut rutabaga, carrots and potatoes
2. Add them to a casserole pot and fill it up with water.
3. Boil everything until they are soft enough to be mashed.
4. Pre measure heavy cream and spices. In addition, pour 1/4 cup stock from the pot you steamed lamb ribs.
5. Mash with a potato masher, or a hand blender.
6. Add heavy cream, stock and spices.
7. Stir until you have a smooth like consistence.

There's lots of delicious Christmas recipes at the website with a video showing how to make every recipe. (Click to view)

