

Dandeh Kebab

دنده کباب

www.learnoteach.com

Kermanshahi Lamb Ribs.
A story of fire, saffron, and tradition.

By Mozghan



Kermanshah

کرمانشاه

A proud culinary tradition from western Iran. Known for lush mountain pastures, rich meat-forward flavors, and masterful open-fire grilling. Like many great Persian dishes, it is meant to be shared slowly around the table.

The Essentials (Serves 4)



Lamb Ribs

Tomatoes
& Garlic



Onion
(for tenderizing)

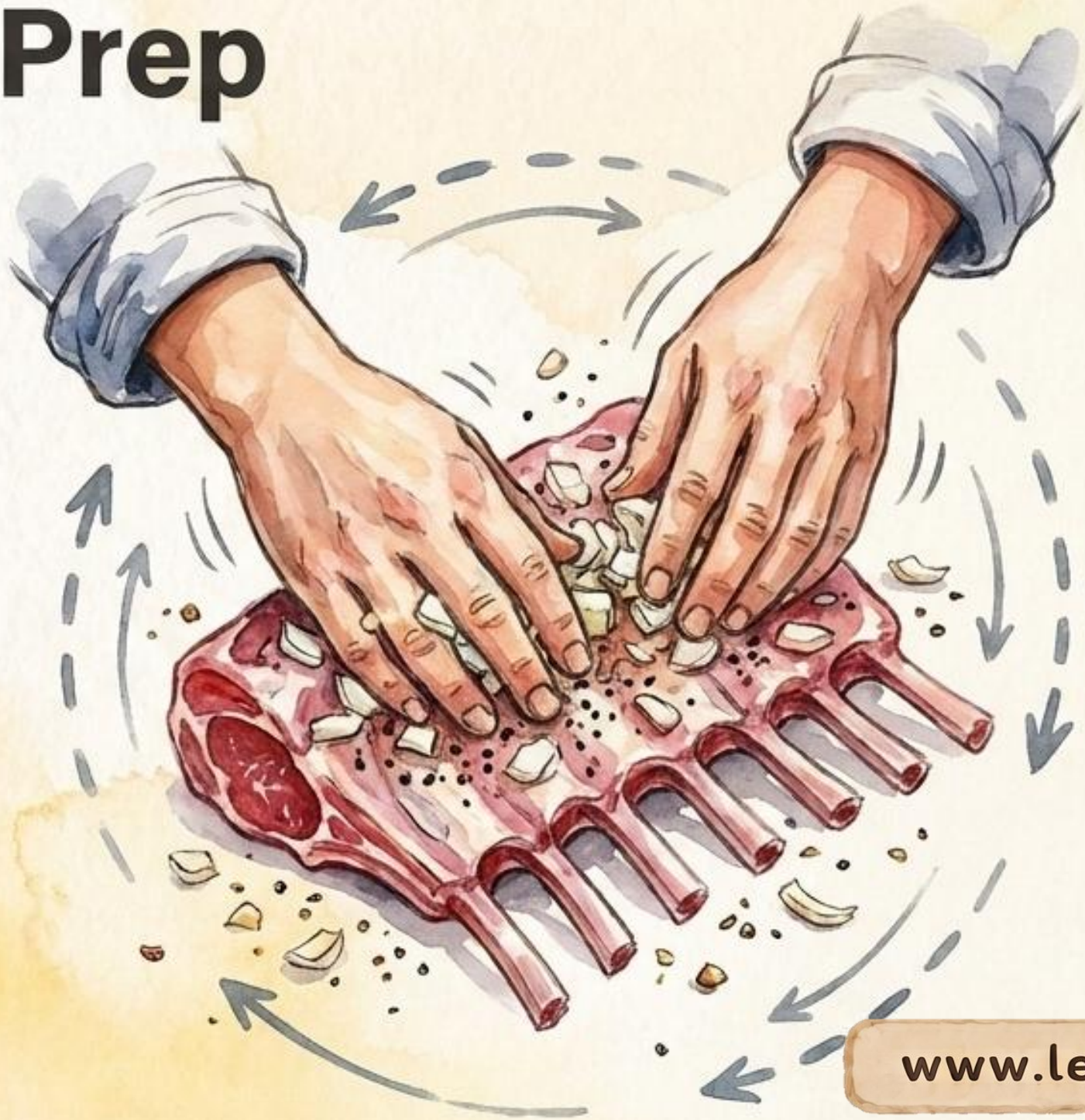


Za'faran
(زعفران)



Wide
Skewers

Prep



www.learnoteach.com

1. Marinate in crushed onion & pepper to tenderize.

Sauce



2. Simmer the Saffron-Tomato Glaze
(Za'faran + Tomato Paste + Butter)

- 
3. Skewer the ribs flat and secure.
4. **Charcoal grill over medium heat,**
basting heavily with the glaze.

www.learnoteach.com

5. The Feast

Serve hot from the fire.
Squeeze fresh lemon,
tear the bread, and
share the spread.

www.learnoteach.com



نوش جان

Nooshe Joon!

www.learnoteach.com

May it nourish your soul.

By Mozghan