**Rıb crown**

1 whole lamb rib

2 slices of bread

2 garlic cloves

¼ cup butter

2 teaspoons salt

1 teaspoon blackpepper

Mix crumbled bread, mashed garlic, salt and pepper with melted butter and spread all over rib. Place rib over an oven tray and broil for about forty five minutes in 180 degree oven.

You may also prepare rib as a crown, sewing both ends with needle and thread and coating bone tops separately with folio paper.

Broiled rib is served with pilav, fried or mashed potato.