

BBQ Beef Short Ribs



Voted CincyMagazine "2012 Best Chef"
Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2T canola oil	1/4c apple cider vinegar	1c beef broth
3 pounds beef short ribs	1c ketchup	1t salt
2 onions, sliced	2T brown sugar	3T Worcestershire sauce
4 garlic cloves, minced	1 can beer	1T Dijon mustard

Preheat oven to 350.

Heat oil in Dutch oven and brown ribs on all sides. Remove ribs from pan and set aside. Using same oil, sauté onion and garlic until soft.

In large bowl mix together vinegar, ketchup, brown sugar, beer, beef broth, salt, Worcestershire sauce and mustard.

Return ribs to Dutch oven and add beer sauce.

Cover Dutch oven and bake 2~2 1/2 hours. The meat should be falling off the bones. Skim off any excess fat and remove bones from pan.

Leave meat in sauce and allow to cool. Shred meat and return to sauce. Serve with onion rolls, flour tortillas or as part of a taco bar.

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