

Tanya39s Boneless Short Ribs

Savannah · 30/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

Boneless simmering short ribs broiled then thrown in the oven Easy as 123 Hubby LOVES this dish and whines when I dont make it If you like LOTS of sauce double the liquid amounts Great for indoor cooking nights

Ingredients

- - 4 pounds boneless beef short ribs
- trimmed and cut into 2-inch pieces - 1 (8 ounce) can tomato sauce - 1 cup tomato juice - 1 small onion
- finely chopped - 3 tablespoons cider vinegar - 2 tablespoons Worcestershire sauce - 1 tablespoon hot sauce - ¼ teaspoon ground cinnamon - 1 pinch ground cloves - 1 pinch ground black pepper

Instructions

1. Preheat the oven broiler. Place ribs on a rack in a broiler pan
2. and broil on top oven rack 15 minutes
3. or until well browned. Remove from heat
4. and transfer to a baking dish. Reduce oven temperature to 350 degrees F (175 degrees C). In a saucepan over medium heat
5. mix the tomato sauce
6. tomato juice
7. onion
8. vinegar
9. Worcestershire sauce
10. and hot sauce. Season with cinnamon
11. cloves
12. and pepper. Bring to a boil. Pour over the ribs in the baking dish. Bake ribs in the 350 degrees F (175 degrees C) oven 45 minutes
13. or until meat pulls apart easily with a fork and reaches a minimum internal temperature of 160 degrees F (70 degrees C).