

Barbeque Style Braised Short Ribs

Savannah · 30/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

6

Description

Barbecue style braised beef short ribs are a highly flavorful cut this method of cooking makes the meat so tender you wont need a knife The thick rich sauce is delicious served with mashed potatoes and the carrots that cook with the ribs

Ingredients

- - 2 tablespoons vegetable oil - 5 pounds lean beef short ribs
- cut into 3-inch pieces - 1 teaspoon salt - ½ teaspoon fresh ground black pepper - 1 large onion
- cut into thick slices and separated into rings - 5 carrots
- peeled and cut into chunks - 4 cloves garlic
- coarsely chopped - 1 (16 ounce) can tomato sauce - 1 cup barbecue sauce - 1 cup beef broth

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Heat oil over medium heat in a large
2. heavy
3. oven-safe pot or Dutch oven. Add ribs; brown on all sides
4. about 5 minutes
5. working in batches if necessary. Season ribs with salt and black pepper as they brown. Transfer browned ribs to a paper-towel-lined plate to drain. Stir onion rings and carrots into same pot; cook and stir until onions turn translucent and start to brown
6. about 8 minutes. Stir in garlic; cook until fragrant
7. about 1 minute more. Stir in tomato sauce
8. barbecue sauce
9. and beef broth; bring to a boil
10. and simmer for 1 minute to blend flavors. Stir in browned ribs. Cover pot; bake in the preheated oven until the meat is very tender
11. turning ribs occasionally
12. about 2 1/2 hours. Season with salt and black pepper before serving.