



Broiled Short Ribs

Savannah · 30/09/2024



Prep Time

2 hrs 25 mins

Difficult

Medium

Servings

8

Description

Short ribs boiled then broiled and basted with a molasses mustard and ketchup sauce

Ingredients

— - 4 pounds boneless beef short ribs - salt and pepper to taste - ? cup molasses - ? cup ketchup - ¼ cup fresh lemon juice - 1 tablespoon dry mustard - ½ teaspoon chili powder - ½ teaspoon garlic powder

Instructions

1. Trim fat from rib meat. Sprinkle with salt and pepper to taste. Place in a Dutch oven and cover with water. Simmer for 2 hours. Drain. In a small bowl
2. combine the molasses
3. ketchup
4. lemon juice
5. dry mustard
6. chili powder and garlic powder. Mix thoroughly. Place the drained meat on a broiler rack. Brush molasses mixture over ribs. Broil on medium for 10 to 15 minutes
7. turning and basting with sauce often.