



Ribs Fantastic

Savannah · 30/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

4

Description

This is a simple yet tasty recipe that uses beef short ribs. The longer cooking time is definitely worth the wait. The sauce is excellent. Serve with baked potato and fresh sweet corn on the cob.

Ingredients

— - 4 pounds beef short ribs - ½ cup brown sugar - 1 cup ketchup - 2 tablespoons water - 2 tablespoons apple cider vinegar - ½ cup lemon juice - ½ cup grated celery - ½ cup grated onion - salt and pepper to taste

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Place ribs in a baking pan. In a medium bowl
2. combine brown sugar
3. ketchup
4. water
5. vinegar
6. lemon juice
7. celery
8. onion
9. salt and pepper. Mix well
10. then pour over ribs in pan. Bake in preheated oven for 3 hours
11. or until tender.