



Jane39s Barbecued Short Ribs

Savannah · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

10 hrs 20 mins

Description

A recipe I got from an dear friend many many years ago who got it from her mother Very easy and wonderful flavor Good in the summer and even better in the winter on a cold night Can also cook it in the slow cooker Then when you come home from work all you have to do is either grill or broil them to brown them before serving Serve with mashed potatoes or potato salad or egg noodles

Ingredients

- - 3 pounds bone-in beef short ribs - 2 onions
- finely chopped - 1 cup tomato sauce - 1 cup water - $\frac{1}{4}$ cup cider vinegar - 3 tablespoons white sugar
- or more to taste - 2 tablespoons chopped fresh parsley - 1 tablespoon prepared horseradish - 1 tablespoon prepared mustard - 1 teaspoon salt - $\frac{1}{4}$ teaspoon ground black pepper

Instructions

1. Place beef ribs in a large resealable plastic bag. Add onions
2. tomato sauce
3. water
4. vinegar
5. sugar
6. parsley
7. horseradish
8. mustard
9. salt
10. and black pepper. Squeeze excess air out of bag and seal. Marinate in refrigerator overnight or up to 24 hours
11. turning bag several times. Transfer beef and marinade to a large pot and bring to a boil. Reduce heat to medium-low
12. cover
13. and simmer until beef is tender and falling off the bones
14. about 2 hours. Remove beef from liquid with a slotted spoon. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Arrange beef on preheated grill and cook until browned on all sides
15. about 10 minutes. Cook's Notes: If cooking in a slow cooker
16. cook for 7 to 8 hrs on Low. If gravy is desired
17. skim fat from cooking liquid
18. pour in small pan (keeping onions in sauce)
19. and thicken with flour.