

Winter BBQ Beef Ribs

Total Recipe Time: 2-1/2 hours

4 pounds beef Short Ribs, cut into 3 x 2-inch pieces
1 can (8 ounces) tomato sauce
3/4 cup tomato juice
1/4 cup finely chopped onion
3 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
1/4 teaspoon ground cinnamon
Dash ground cloves
Dash black pepper



1. Place beef short ribs on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil about 20 minutes or until well-browned, turning as needed. Place in Dutch oven.
2. Heat oven to 350°F. Add remaining ingredients; bring to a boil. Cover tightly and cook in 350°F oven 1-1/2 to 2 hours or until beef is fork-tender. Remove ribs. Skim fat from sauce. Serve sauce with ribs.

Makes 6 servings

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