

SWEET & SAVROURY PRIME BEEF SHORT RIBS

Skip the slow braise and barbeque your short ribs instead. Vermont Castings Prime Beef Rub's garlic, onion and paprika flavours are a savoury complement to this soy-ginger-molasses glaze. Result: ribs that keep you coming back for more, all in under 20 minutes.

PREP TIME: 15 minutes

COOK TIME: 15 minutes

SERVINGS: 4

INGREDIENTS:

¼ cup (50 mL) strained tomatoes

2 tbsp (30 mL) brown sugar

1 tbsp (15 mL) fancy molasses

1 tbsp (15 mL) apple cider vinegar

2 tbsp low sodium soy sauce

2 tsp freshly grated ginger

5 tbsp (75 mL) Vermont Castings Prime Beef Rub, divided

4 boneless beef short ribs, trimmed (ask your butcher for boneless English-style short ribs)

DIRECTIONS:

1. Preheat grill to medium high. Clean grates and then brush with oil.
2. In a medium bowl combine strained tomato, brown sugar, molasses, vinegar, soy sauce, ginger and 1 tsp (5 mL) Vermont Castings Prime Beef Rub. Place sauce into a Vermont Castings basting set.
3. Rub short ribs with remaining Vermont Castings Prime Beef Rub on all sides.
4. Arrange short ribs on grates and grill, covered, flipping every 2 minutes, for 6 minutes.
5. Brush on all sides with molasses mixture and continue to grill for a further 6 minutes, flipping and basting every 2 minutes until beef reaches internal temperature of 125° F-130° F (52-54° C), for medium rare.
6. Let the short ribs rest 5 minutes, then slice thinly against the grain and serve.

