



# AMERICAN STYLE BEER SHORT RIBS RECIPE

This recipe serves 4

## Tip: Buying Short Ribs

The short ribs are more commonly known as Jacob's ladder and are the cut of beef taken from the brisket, chuck, plate, or rib areas of beef cattle. They are flat meaty ribs which are larger and meatier than pork spareribs. They can be purchased in some supermarkets but it is best to talk to your local butcher who will be able to prepare them for you.

## INGREDIENTS

### Marinade:

- 1 Tsp chilli powder
- 1 Tbsp ground cumin
- 1 Tbsp garlic powder
- 2 Tbsp smoked paprika
- 1 Tsp ground black pepper
- 1 Tsp sea salt
- 4 Tbsp vegetable oil

### Ribs:

- 8 Beef short ribs
- 3 Tbsp vegetable oil
- 2 Large onions, roughly diced
- 4 Cloves garlic, crushed
- 440ml Budweiser larger, or similar American beer
- 600ml Beef stock
- 100g dark brown sugar
- 150g BBQ sauce
- 150g Tomato ketchup
- 100g American mustard



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## METHOD

1: For the marinade mix all of the ingredients together in a bowl until to form a paste. Rub the spice mix all over the ribs then pop on a tray, cover and chill in the fridge overnight.

2: When ready to cook the ribs. Preheat the oven to 150C/130C fan/gas 2.

3:  
Heat the oil in a large frying pan then add the onions and fry over a low heat for about 10-15 minutes until they are caramelised and golden. Add the garlic and cook for a minute.

4: Pour in the beer into the pan and boil for 5-6 minutes until the liquid has reduced by about half. Next add the stock and brown sugar and simmer gently for 5 minutes until the sugar has dissolved.

5: Transfer the marinated short ribs into a large roasting tin then pour over the onion and beer mixture and cover tightly with foil. Transfer to the oven and cook the short ribs for 4 hrs or until tender. Baste the ribs a couple of times with the liquid.

6: Once the ribs are cooked, remove them from the roasting tin and set aside. Strain the sauce into a pan and discard the onion. Add the BBQ sauce, ketchup and mustard and simmer for about 15 minutes until the sauce has thickened.

7: To barbecue the ribs, heat your coals or set a gas barbecue to medium. Brush the ribs with the BBQ sauce and cook the ribs until charred and heated through. Serve with any remaining BBQ sauce poured over the ribs.



This recipe was written by Jill Weatherburn

Jill has partnered with Kitchway to bring you the recipes you love. Based in the North East, Jill Weatherburn is a Home Economist and Food Stylist who performs live cookery demonstrations creates and writes recipes and supports some of the most well-known TV chefs at food festivals and on TV shows.



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