

Stout Marinated Short Ribs

Category: Beef

Servings: 4

Rating: 10

Source: Ian and Steph Smith

Description:

Ingredients:

stout	1 1/2 cups
soy sauce	1/4 cup
honey	1/4 cup
dijon mustard	1/4 cup
worcestershire sauce	2 teaspoons
garlic	2, minced
ginger	2 teaspoons
beef short ribs	8, meaty
pepper	to taste
cornstarch	2 teaspoons
BBQ Sauce	3/4 cup
green onion	2, thinly sliced

Instructions:

Combine the first 7 ingredients in a large bowl and add the short ribs. Cover and marinate the ribs for 8 hours (or overnight) turning occasionally.

Remove the ribs from the marinade and set in a single layer, bone side down, in a roasting pan. Roast the ribs for 30 minutes in a pre-heated 450° oven, or until richly browned. While the ribs roast, place the marinade in a pot and whisk in the cornstarch and barbecue sauce. Bring to a boil, and then remove from the heat.

After the ribs have roasted 30 minutes, drain off the excess fat. Pour the marinade mixture over the ribs and cover the pan. Turn the oven to 285° and cook the ribs for 4 hours or so more, until they are very tender.

Plate the ribs, top with the sauce, sprinkle with green onion, and serve with accompanying vegetables.