

Barbecued Beef Short Ribs

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Ingredients

1 tbsp. butter
1/3 cup chopped onion
1 tbsp. all-purpose flour
1 tsp. all-purpose flour
1 cup apple cider or apple juice
3 tbsp. sweet pickle relish
1 tbsp. ketchup
1/4 tsp. salt
1/4 tsp. dried whole basil
1/8 tsp. ground allspice
1 dash ground cloves
4 lb. beef short ribs

Directions

Melt butter in a heavy saucepan; add onion, and saute until tender. Add flour, stirring well. Gradually add cider; cook over medium heat, stirring constantly, until thickened. Stir in next 6 ingredients. Cut ribs into serving-size pieces; grill over slow coals 1 hour and 10 minutes. Brush ribs with sauce, and cook 20 additional minutes, basting and turning frequently. Serve with remaining sauce.