



## Easy BBQ Short Ribs

*(Recipe from Sunny Anderson from Food Network.com)*

### Ingredients:

4 lbs Shady Place Farm LLC boneless beef short ribs, cut into 3- inch long pieces

Kosher salt and freshly ground black pepper

2/3 cup light brown sugar

1 teaspoon Hungarian paprika

1/2 teaspoon garlic powder

1 tablespoon white vinegar

1/2 teaspoon dried ground thyme

2/3 cup ketchup

1 tablespoon yellow mustard

1 tablespoon Worcestershire sauce

**Directions:** Preheat the oven to 300 degrees F. Arrange the short ribs in a 13”X9” baking dish and season with salt and pepper, to taste. In a small bowl, combine all the remaining ingredients and stir to incorporate. Pour the sauce over ribs and toss well, coating all the pieces. Cover with aluminum foil and roast until cooked through and tender, about 3 hours. Remove the foil during the last 30 minutes of cooking to brown the top.

\*Note: we like to finish our ribs on the grill instead of the oven and baste with pan drippings or extra sauce. Delicious either way! Yields 6 servings.