

Savory Beef Short Ribs

Prep Time: 10 minutes
Cook Time: 3 hours
Total Time: 3 hours, 15 minutes

Yield: --
Serving Size: Feeds 3 - 4 people
Calories per serving: --
Fat per serving: --

Savory Beef Short Ribs are comfort food from the grill. Better than a pot roast this method combines the great taste of the grill and braising. The gravy is delicious!

Ingredients

- 6 pounds beef short ribs
- All-purpose beef rub
- 1 medium red onion, sliced
- 6 cloves garlic
- ¼ cup dry red wine
- 2 tablespoons red wine vinegar
- 1 bunch fresh thyme
- 1 tablespoon firmly packed brown sugar
- 3 cups reduced sodium beef broth

Instructions

1. Preheat the grill to high.
2. Season the short ribs generously with all-purpose beef rub. Set aside while grill heats up.
3. Sear each side of the ribs on high heat.
4. Transfer beef ribs to a 9-inch cast iron skillet or disposable half pan.
5. In a medium bowl, mix onions, garlic, red wine, red wine vinegar, half of the thyme sprigs, brown sugar and beef broth. Add to the skillet covering the ribs.
6. Cover the cast iron skillet or pan with foil to seal.
7. Place the cast iron pan on the indirect side (no heat) and braise for 2-3 hours till the ribs are very tender.
8. Serve with additional sprigs of fresh thyme.

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