



CHERRY ALE BBQ BRAISED BEEF SHORT RIBS

Recipe Details

Beef short ribs braised in beer, Cattlemen's® Kansas City Classic® BBQ Sauce, and sour cherries.

Prep

1. Set oven to 250°F. Season the ribs with Smokehouse Rub on all sides.
2. Heat oil in heavy pan. Sear meat on all sides. Add beer and cherries, bring to a simmer. Add BBQ sauce and stir to combine.
3. Remove pan from heat, cover and braise until meat is fork tender, about 4 hours.
4. Remove from oven and hold hot for service.

Service

1. For each serving, in a sauce pan reduce 4 ounces cooking liquid by half. Serve one braised short rib covered in reduced liquid with desired sides.

RECIPE TYPE: ENTREES

INGREDIENTS | SERVES 4

4 EACH BEEF SHORT RIBS, BONE-IN
2 TABLESPOONS **CATTELEMENS® CATTELEMEN'S SMOKEHOUSE RUB**
2 TABLESPOONS OLIVE OIL
12 OUNCES WHEAT ALE
2 TABLESPOONS DRIED CHERRIES
1/4 CUP **CATTELEMENS® CATTELEMEN'S KANSAS CITY CLASSIC BBQ SAUCE**