



## BBQ Beef Short Ribs

### Ingredients

- 2lbs beef short ribs
- 1 single stick of celery (take the rest and put peanut butter on them and eat them....or fling them at squirrels)
- 1 apple
- ½ stick of butter
- 2 Tbsp all purpose flour
- 3 cans of beef broth or the box stuff whatever floats your boat
- 2 1/2 tablespoons olive oil (this is an irrelevant measurement but it looks better doesn't it)
- 4 cloves garlic
- 1 cup of your favorite BBQ sauce (you can make your own if you want but ...seriously...time is precious take this time and sip on some wine and watch Parks and Rec)
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon sea salt or garlic salt or season salt...I think you get the hint any salt will do whatever makes you feel fancy

### Preparation

- **Step 1:** Let the beef ribs sit out covered until they are no longer cold to the touch. This will take roughly 1 hour per lb. This isn't essential but it does make it more tender.
- **Step 2:** Rub the ribs liberally with salt, pepper and whatever else as long as salt is involved.
- **Step 3:** Drizzle some oil around the sides of a large (3-5 qt) dutch oven, oven safe pot or covered roasting dish
- **Step 4:** Peel and cut the apple in half be sure not to include the core. Chop up the celery in small slices. Place the apple, celery and garlic on the bottom of the pot.
- **Step 5:** Meanwhile, heat a large (12-inch), heavy-bottomed pan to sear the ribs. Many people say this isn't necessary but don't listen to those people they probably the type that say hold the cheese on a cheeseburger. When the pan is hot put a little olive oil in it and sear the ribs just until they get a little bit of color
- **Step 6:** When the ribs are seared place directly in the dutch oven/pot on top of the onion.
- **Step 7:** In a large measuring cup or mixing bowl whisk together 12 oz of the beef broth, with 1 cup of water and 1 cup of the BBQ sauce until smooth.
- **Step 8:** Then fill the pan up about ¾ of the way with the BBQ liquid to use as braising liquid. Be careful not to over fill because the roast itself will produce a good bit of liquid
- **Step 9:** Place in a preheated oven at 350 degrees F for roughly 2.5 hours. If they aren't tender then cook them until they are. Then eat them...with anything you want.