

Barbequed Beef Short Ribs

WearEver

Barbequed Beef Short Ribs

Ingredients:

4 Qt. (Serves 4)	6 / 8 Qt. (Serves 8)
3 lbs.	6 lbs.
2 tbsp.	3 tbsp.
2 tbsp.	1/4 cup
1 tbsp.	2 tbsp.
1 cup	2 cups
1 tsp.	2 tsp.
1 tsp.	2 tsp.
2 tbsp.	1/4 cup
2 tbsp.	1/4 cup
2 tsp.	1 tbsp.
2 cups	3 1/2 cups

Ingredients

Beef Short Ribs
Bacon Drippings
Onion, sliced
Green Pepper, chopped
Catsup
Salt
Celery Seed
Brown Sugar
Lemon Juice
Dry Mustard
Water

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Directions:

1. Brown short ribs in drippings in pressure pan. Pour off excess fat.
2. Mix remaining ingredients together and pour over meat.
3. Cover and cook 40 – 50 minutes after control jiggles.
4. Cool pan normally for 5 minutes, then place pan under faucet.
5. Thicken sauce with 1 tablespoon flour mixed with 1/4 cup water for each cup of sauce.