

Honey Barbequed Short Ribs

Ingredients:

- 5 lbs. Short Ribs
- 1/2 lb. Onion, diced
- 1/4 lb. Celery, diced
- 1/4 lb. Carrots, diced
- Four Garlic Cloves, crushed
- 2 Bay Leafs
- Salt and pepper to taste
- 12 oz. Yuengling Traditional Lager
- Yuengling Black & Tan Honey Barbecue Sauce

Preparation:

- Cut short ribs between bones. Sprinkle with salt and pepper and brown nicely in hot lightly oiled sauté pan.
- Remove short ribs from pan and place in braising pan or crock pot. Sauté vegetables in same pan as the ribs were seared until slightly browned, remove from pan and add browned vegetables to ribs in separate pan or crock pot.
- Add Yuengling beer and Yuengling Black & Tan Honey Barbecue Sauce to the same sauté pan and simmer for 5 minutes. Pour over short ribs and cover with aluminum foil or fitted lid.
- Cook for 2 hours at 350 degrees or until desired tenderness in crock pot, approx. 4 – 6 hours. Pull ribs out of pan and simmer sauce until desired consistency.
- Season to taste with salt & pepper.

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