

Barbecued Short Ribs & Beans

Makes 4-6 servings

Ingredients:

1/2 pound pinto beans, rinsed and picked

over

3 cups water

4 pounds beef short ribs

2 tablespoons oil

4 medium onions, chopped

1/2 can (4 ounces) tomato sauce

1/4 cup packed brown sugar

1 tablespoon cider vinegar

1 tablespoon Worcestershire

1 tablespoon prepared (not dry) mustard

2 teaspoons salt

2 teaspoons chili powder

Soak beans overnight in 3 cups water or bring to boil, boil 7 minutes, then cover and let stand 1 hour. Brown ribs well on all sides in hot oil in 12"-saucepan; remove ribs and set aside. Remove excess pan drippings and then sauté onions in remaining drippings until tender. While onions sauté, mix all remaining ingredients and set aside. Stir **undrained** beans and mixed ingredients into the onions. Top with ribs, and then cover and simmer until beans are tender (2-3 hours). Check liquid level occasionally and, if necessary, add hot water to keep moist (but not soupy).

From *Woman's Day*, 4/76