

Spicy BBQ Short Ribs

4-6 servings

Ingredients:

4 pounds beef short ribs

1 cup water

2 teaspoons salt

½ teaspoon pepper

½ teaspoon cloves

2 tablespoons prepared mustard

2 tablespoons Worcestershire

1 cup sweet pickle juice

½ cup catsup

¼ cup chopped onion

Place ribs in large kettle. Add water & 1 teaspoon salt. Cook slowly 1½–2 hours or until ribs are tender. Meanwhile, mix remaining ingredients (1/2 recipe is actually ample). Place ribs over coals on grill or on rack under broiler, brush with BBQ sauce and broil or grill slowly (~3–5 minutes) until browned. Turn, brush with sauce, and cook 3–5 minutes more or until brown.