

# Easy Oven Baked Beef Short Ribs















# Instructions

1. Preheat oven to 275F.
2. Salt and pepper the beef. Lay the beef (bone side down) in a baking dish, snuggle the ribs close together and cover tightly with aluminum foil. I use 2 sheets of foil.
3. Cook ~ 3 ½ – 4 hours or until bone starts to separate from the meat and meat is tender.
4. Uncover, drain off any liquid or excess fat OR place ribs on an aluminum lined baking sheet if you don't want to drain the hot baking dish.
5. Remove any excess fat from the top of the ribs with a butter knife.
6. Baste on bbq sauce. Broil on low for 2-4 minutes (watching carefully so it doesn't burn) or until caramelized.
7. Serve and Enjoy!

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