

Terrific Oven-Barbecued Beef Ribs

Texas barbeque from stove to oven.

Prep: 10 minutes

Cook: 3 hours

Servings: Serves 6-8

5 lbs. beef short ribs

1/2 cup water

1 1/2 tsp. salt

[Terrific Barbecue Sauce](#)



- ▶ Trim ribs. On medium high heat, brown meat in a large heavy skillet, being careful not to scorch. Drain all fat from skillet. Pour water over ribs; sprinkle with salt.
- ▶ Cook on very low heat until tender, about 2 to 2-1/2 hours; turning ribs frequently. When ribs are tender, remove from skillet and dip each in sauce making sure ribs are well covered.
- ▶ Place ribs, in single layer, on large cookie sheet. Bake in 350°F oven for approximately 30 minutes, turning once. Remove from oven, cool 5-10 minutes.
- ▶ Warm remaining sauce and serve with ribs.