

KOREAN BARBECUE SHORT RIBS

- 3 Braised beef short ribs, bone in
- 3 oz Sweet Baby Ray's Korean Barbecue & Wing Sauce
- 1 qt Low-sodium beef broth
- Citrus Chipotle Mac & Cheese, prepared
- Sweet Baby Ray's Citrus Chipotle Barbecue Sauce

1. Season short ribs with salt and pepper.
2. Slow roast in a covered pan with the beef broth.
3. Cook until tender at 300°F.
4. Plate and glaze with Korean barbecue sauce.
5. Serve with your favorite mac & cheese Glazed with Sweet Baby Ray's Citrus Chipotle Sauce.

ADDITIONAL INFORMATION

Serving Size

1