

## BBQ Short Ribs



**Recipe for:** *Honey Chipotle BBQ Short Ribs*

**From the kitchen of:** *The Common Man*

*6 lbs of beef short ribs*

*Salt and pepper*

*2/3 cup of honey*

*1 1/2 oz of minced canned chipotle peppers*

*Pinch of red pepper flakes*

*4 cups of BBQ sauce*

*Season the short ribs with salt and pepper. Roast @ 350 degrees for 5-7 mins to sear them. Remove from oven and turn heat down to 275 degrees. Drizzle honey over the ribs and add red pepper flakes and chipotle. Pour BBQ sauce over them and then cover tightly with foil. Return ribs to oven and cook until tender and almost falling off the bone. Turn off oven and remove ribs. Transfer ribs to serving platter and keep warm in the oven. Strain roasting juices into a sauce pot. Let pot settle and skim off the fat. Bring to boil and if necessary thicken with cornstarch. Pour over ribs and serve.*

