

## **Braised and Grilled Beef Short Ribs**

This technique guarantees incredibly flavorful meat that is absurdly tender. Most of this recipe can be done ahead, with only a few minutes of work needed on game day to finish the meat on the grill.

### Ingredients:

- 2/3 cup ESPN Preseasoning, divided
- 4 bone in Beef Short Ribs (1 is enough for most people - 2 if your crowd is hungry)
- 1 stick cinnamon
- 4 whole cloves
- 1 stick lemongrass (whole)



### Method:

1. Preheat oven to 325°.
2. Place short ribs into a pot just big enough to fit them without crowding them or having too much extra space. Add 1/3 cup Preseasoning, cinnamon, cloves and lemongrass. Cover with water until meat is entirely submerged.
3. Cook uncovered for 3 hours. Note, this step can also be done in a slow-cooker.
4. Remove from oven and transfer to a covered dish for refrigeration, being very careful not to allow the bone to fall out.
5. Brush short ribs with the remaining 1/3 cup Preseasoning and refrigerate until ready to grill. Up to 36 hours.
6. Preheat grill with a hot and cool zone. Grill meat over the hot zone, rotating regularly until slightly charred on all sides.
7. Move to cool zone of the grill and allow to warm through the center - roughly 7 minutes.