

Summer Grilling Marinades | June 2008 | CCM Staff

*The lemon is a surprising twist in this recipe which doubles as the marinade and dipping sauce for the meat.
Enough for about 4 pounds of beef short ribs.*

Barbecued Short Rib Marinade

*½ c lemon juice
3 cloves garlic
½ c tomato sauce
¼ c brown sugar
1 tsp dried thyme
1 tsp ground cloves
1 ½ tsp chile powder
1 tsp cayenne pepper
1 tsp salt*

Combine ingredients. In a covered baking dish, combine the marinade and about 4 pounds of beef short ribs and refrigerate for 3 or more hours. Transfer baking dish to a 350 °F oven and cook for about 45 minutes. Remove the ribs and grill them slowly for about 20 minutes until brown and crispy on all sides, reserving the marinade for basting. The remaining marinade can also be reduced to create a sauce.