

Boneless Country-Style Beef Chuck Ribs



Attributes:

- ♦ Meaty, tender ribs without the bones
- ♦ Flavorful and juicy
- ♦ Perfectly portioned, pre-cut, right size and shape
- ♦ Leftovers have great robust flavor

Applications:

- ♦ Braise, or to heighten flavor, finish on the grill
- ♦ Perfect slow-cooked with vegetables
- ♦ Makes great boneless BBQ Beef Ribs
- ♦ Marinate to enhance flavor

Preparation:

BRAISING

- ♦ Brown 2 pounds beef on all sides in small amount of oil over medium heat
- ♦ Add 1-1/2 cups broth or water, bring to a boil
- ♦ Reduce heat, cover tightly and simmer for 1-3/4 to 2 hours or until beef is fork tender

2-STEP BRAISE THEN GRILL

Step #1 – BRAISE:

- ♦ Braise beef as directed above
- ♦ Remove from cooking liquid

Step #2 – GRILL:

- ♦ Prepare charcoal or gas grill according to manufacturer's directions for medium heat
- ♦ Grill should remain covered throughout cooking

Charcoal Grilling

- ♦ Place cooked ribs on cooking grid
- ♦ Grill 4 to 6 minutes turning occasionally and brushing with BBQ or other glaze, if desired

Gas Grilling

- ♦ Place cooked ribs on cooking grid
- ♦ Grill 5 to 8 minutes turning occasionally and brushing with BBQ or other glaze, if desired

To learn more about value-added beef cuts, please visit beefinnovationsgroup.com