

Grilling with Beer Recipe

Beef Short Ribs with Sprecher Special Amber (Serves 2-4)

Ingredients

3-4 lbs Beef Short Ribs
3 bottles Sprecher Special Amber
1 Large Vidalia Onion
Beef Rub, your choice
8 Red Potatoes, sliced into wedges
2-3 cp Baby Carrots
Salt and Pepper
Aluminum foil

Preparation & Grilling

Start the gas grill and bring it to medium heat, around 350F.

Wash the ribs and pat them dry. Take the beef rub and generously work the rub into the meat.

Slice the onion into fourths. Wrap the ribs and onion into foil "boat" leaving an opening on the top. Pour in one bottle of Sprecher Special Amber. Open the 2nd bottle at this point and enjoy! Seal the foil boat and put on the indirect (cool) side of the grill.

After 45 minutes, put the red potatoes and carrots into aluminum packets with a pat of butter, salt and pepper to taste, and place on the grill on the furthest back burner of the grill.

Once the ribs have been on 90 minutes (or until the meat is falling off the bone), braise the ribs on the hot side of the grill for about 7 minutes per side making sure not to char or burn. Remove and plate all of the grilled items with garnish and the 3rd bottle of Sprecher.



Wisconsin
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Sprecher



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