

# Grilling with Beer Recipe

## Sprecher BBQ Short Ribs

### Ingredients

#### Sauce:

- 16 oz. bottle Sprecher Special Amber
- 1 cup minced onion
- 3 cloves garlic, minced
- ½ teaspoon black pepper
- ½ teaspoon salt
- 2 cups ketchup
- ¼ cup tomato paste
- ⅓ cup cider vinegar
- ¼ cup Worcestershire sauce
- ½ cup brown sugar, packed
- 3 tablespoons hot pepper sauce, or to taste

#### Meat:

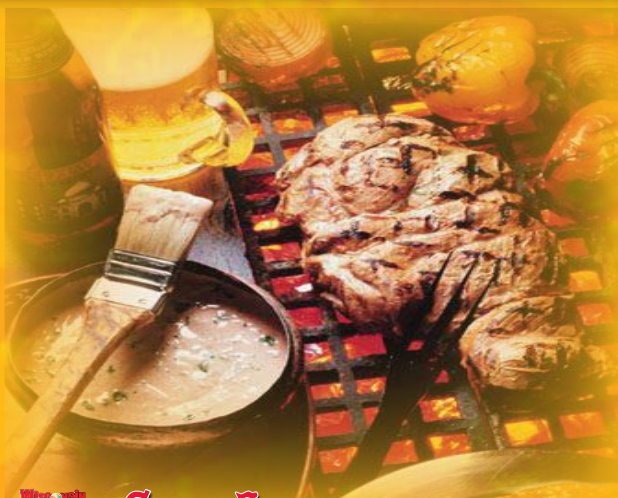
- 3 pounds of short ribs

### Preparation & Grilling

*In large sauce pan combine Sprecher Special Amber, onions, and garlic. Simmer 10 minutes or until onions are tender. Add remaining ingredients. Bring to a boil, reduce heat, and simmer 20 minutes. Let cool. If a smooth sauce is preferred, run through a blender.*

*Place ribs on a large sheet of heavy duty (grill strength) aluminum foil. Pour 2 cups of sauce on ribs. Turn ribs to coat. Make a tent with the aluminum foil, closing seams securely. Cook ribs on grill at low setting for 2 hours. Rotate ribs after 1 hour. Enjoy a bottle of Sprecher Special Amber while ribs are grilling.*

*Serve ribs with remaining sauce. Enjoy!*



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