

Oven Beef Ribs

Ingredients

2 lb. beef short ribs

1/3 cup soy sauce

3/4 cup red wine

1/2 cup olive oil

2 Tbsp all purpose flour

1/2 cup brown sugar

4 cloves garlic, minced

1 pinch curry powder

Directions

- 1. Place the ribs in a large pot, and fill with enough water to cover. Bring to a boil, and cook until the meat is no longer pink, about 20 minutes.**
- 2. Meanwhile, preheat the oven to 425 degrees F. In a medium bowl, stir together the soy sauce, red wine, olive oil, flour, brown sugar, garlic and curry powder.**
- 3. Drain the ribs, and coat generously with the sauce. Arrange them on a baking sheet.**
- 4. Roast for about 30 minutes in the preheated oven, or until fork tender.**