



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Short Ribs on the Grill

3 lbs. Beef short ribs

MARINATED

½ tsp thyme, ¾ cup sherry, ¼ cup teriyaki sauce, 1/8 cup olive oil, 3 cloves garlic minced, 1 tsp pepper.

ORIENTAL MARINATE

2 tbs Tahini sauce, 2 tsp cayenne pepper, 1/3 cup teriyaki sauce, 1/3 cup brown sugar, 1/3 cup beef broth, 1/8 cup olive oil, 1 clove of garlic pressed, ¼ tsp salt, ½ tsp pepper.

Mix all marinate ingredients in bowl and add short ribs. Cover and refrigerate for 2 hours. Preheat grill for 15 minutes. Turn 1 burner off and the other at medium. Position the short ribs over the inactive burner. Close lid and cook for 1 ½ hours turning short ribs every 15 minutes. Serve hot straight off the grill.

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