



Grassfed Short Ribs (Garner's favorite)

Usually 4 ribs in package (use an oven casserole dish)

Marinate overnight in Worcestershire sauce (I season with lemon pepper first!)

When ready, bake in oven at 275 degrees for 2 hours-baste with olive oil before

and after – if desired (my preference) smoke over mesquite coals for 10-15 minutes (minimal heat as the meat is done). Eat with coleslaw or mac & cheese or whatever. Enjoy!!!