

Oven Bbq Short Ribs- Flanken Cut

1 kilo or 2.2 pounds of flanken cut short ribs about 1 inch thick bone in or boneless
1/3-1/2 cup ketchup
2 tablespoons sweet chili sauce
1/3 cup coffee- (1 tablespoon granulated coffee with 1/3 cup hot water)
1/2 cup jam- apricot or orange, orange marmalade is good too
3 tablespoons soy sauce (skip for Passover)
1/2 teaspoon grated fresh or frozen ginger
1 tablespoon vinegar

Oven slow roasted potatoes

3-4 medium sized or 3 large potatoes, scrubbed well and patted dry and cut in half
2-3 tablespoons oil
sprinkling of salt
sprinkling of thyme

Directions:

Preheat oven to 300 F. Take a rimmed baking sheet and line completely with aluminium foil. Take a large (or 2 medium) oven roaster bags, large enough to lay the flanken down side by side in one layer, this is important since they will cook properly this way. Wash and shake off the excess water from the flanken ribs. Take all the sauce ingredients and put into the roasting bag and squish the mixture together. Place on one side of the pan carefully so sauce doesn't escape and lay flanken down in bag, side by side. Seal the roasting bag with a tie. At this point, if you wish you can place them in fridge to marinate if you have time. It adds flavor. Then you would remove from the fridge and let come to room temperature before putting ribs into oven. If you don't marinate them (this time I did not) you will just put right into the preheated oven, but first do the potatoes.

Take the halved potatoes and coat with oil all over. Sprinkle with salt and thyme. Place potatoes on the other side of the baking sheet next to the bagged flanken ribs (see pic). Roast the ribs and the potatoes for 2 1/2 hours or till meat is very tender/almost falling off the bones and the potatoes are browned and fully cooked. Serve and spoon sauce generously over beef. Wear an apron for this deliciously messy.