**Sweet & Sour Beef Short Ribs**

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**Ingredients:**

* 2lbs beef short ribs
* Salt 8 pepper

**For sauce**

* 1 ½ cups of brown sugar
* ¾ cup of white vinegar
* ¾ cup of water
* ¾ cup of ketchup
* 1 tablespoon yellow mustard

**Directions:**

1. Preheat oven to 350 degrees
2. Season ribs with salt & pepper add oil to pan allowing to heat up, add ribs and brown both sides.
3. Meanwhile in a medium sized bowl, whisk together all the ingredients for the sauce.
4. . Place browned ribs in an oven proof dish or roasting pan, pour sauce over ribs and cover.
5. Place dish in oven for an hour, remove lid and allow to cook another hour. Remove from oven and allow to sit 5-10 minutes.
6. Serve over rice (my preference) or with a side of mashed potatoes.

Enjoy!