

Spicy Short Ribs Smothered in Red Gravy

- 2 racks of short ribs (2-1/2 to 3 pounds each)
- Salt
- Freshly ground black pepper
- teaspoon Old Bay Seasoning (Emeril used liquid crab broil)
- 1 (14-ounce) bottle ketchup
- 12 ounces light beer
- 1 tablespoon molasses 1 tablespoon Creole or whole grain mustard
- 1 tablespoon chopped garlic
- ½ cup chopped onions
- ¼ cup firmly packed light brown sugar
- Dash hot pepper sauce
- Dash Worcestershire sauce
- Pinch salt
- Pinch crushed red pepper (pulverized) to extra fine constancy (Emeril used cayenne)
- 1 tablespoon peeled and grated fresh ginger
- Pinch of freshly ground black pepper
- Season the ribs with salt and pepper. Place the ribs in a large pot and cover with water. Add 1 teaspoon Old Bay Seasoning. Over high heat, bring the liquid to a boil. Reduce the heat to medium and simmer for 30 minutes. Remove the ribs from the liquid and cool. In a food processor, fitted with a metal blade, combine the rest of the ingredients. Process until smooth, about 15 seconds. Scrape down the sides with a rubber spatula. Pulse two or three times. Preheat the oven to 350 degrees F. Place the ribs in a shallow roasting pan. Pour the pureed mixture over the ribs. Place the ribs in the oven and roast the ribs for about 1-1/2 to 2 hours or until the ribs are tender.
- Use a roasting pan small enough to allow the sauce to come up high on the side of the ribs.
- Also, check ribs about ½ through...you might need to flip to keep one side from browning too much.