



WINE AND HONEY RIBS

- 8 Ounces Tomato Sauce
- 1/2 Cup Red Wine
- 1/4 Cup Honey
- 1/2 Cup Red Wine Vinegar
- 1 Teaspoon Onion Salt
- 1 Teaspoon Garlic Salt
- 1/8 Teaspoon Ground Cloves
- 4 Pounds Beef Shortribs

DIRECTIONS

1. Combine all ingredients, except ribs, and mix well.
2. Lay ribs in a shallow glass dish and pour sauce over top.
3. Refrigerate overnight.
4. Remove from refrigerator and cook on a grill, brushing frequently with sauce for 1 1/2 to 2 hours.
5. Remaining sauce can be heated and served on the side.