

JERK FLANKEN BEEF SHORT RIBS

Prep time: 5 mins + Marinade Time | Grill Time: 1 hour | Grill Temp: 250 F

*These mouthwatering **Flanken Style Beef Short Ribs** are guaranteed to impress; whether served as a flavourful appetizer or the main attraction. Marinated in **JB Jambel's Jamaican Style Jerk Marinade**, they deliver remarkable island-inspired flavour in just a few simple steps. Serve these bold, smoky, and savoury Jerk-style riblets at your next BBQ and your guests will be asking, "What are these?!"—and asking for the recipe.*

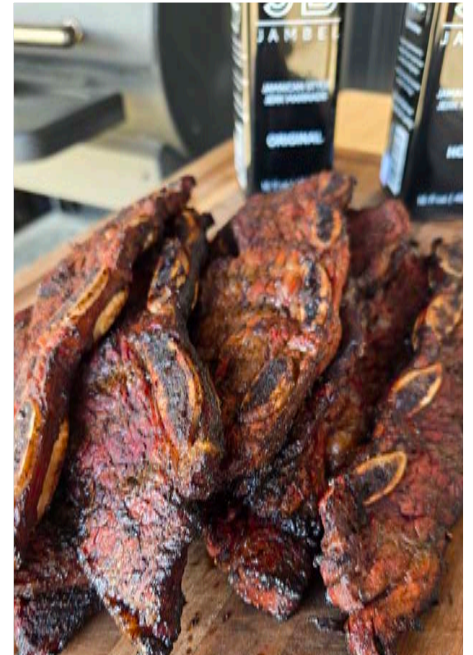
INGREDIENTS:

- **Unger Meats Flanken Style Beef Short Ribs**
- **JB Jambel Jamaican Style Jerk Marinade Original**

DIRECTIONS:

- **Marinade Short Ribs.** Place beef ribs in a ziplock bag and pour [JB Jambel Jamaican Style Jerk Marinade](#) to cover and seal. ALTERNATIVELY, lay the beef ribs in a single layer on a baking sheet and pour marinade over or brush on both sides. Marinade for several hours or overnight.
- **Prepare the smoker or grill.** Preheat the grill to 250 F. Place the beef ribs on the smoker and cook for approximately 1 hour. They should feel tender and pull of the bones easily.
- To serve, cut in between the bones for nice bite size pieces. They are great on their own but you may also enjoy them with a [Garlic Aioli](#) or [Spicy Mayo](#)

Enjoy!



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