

## **King Canyon Buffalo Short Ribs**

**serves 6**

**6 lbs. King Canyon Buffalo Short Ribs, 6 pieces**

**\_ cup olive oil**

**1 large onion, \_ " diced**

**2 carrots, \_ " diced**

**3 ribs celery, \_ " diced**

**\_ cup garlic cloves**

**2 cups burgundy wine**

**1 cup tomato sauce**

**\_ cup chili powder**

**\_ cup dijon mustard**

**\_ cup a-1 sauce**

**\_ cup worcheshire sauce**

**\_ cup brown sugar**

**water to cover ribs**

- 1. Rub ribs with chili powder, wrap and refridgerate 24 hours.**
- 2. Grill ribs until browned on all sides.**
- 3. Prepare sauce: saute onions in olive oil until half way cooked, add celery and carrots and cook until browned, add pizza sauce and cook for 30 seconds, add wine, dijon, worcheshire, a-1, brown sugar and kosher salt until you can just barely taste it.**
- 4. Add ribs and cover with water, Cover with foil and cook at 300 degrees for 4 hours or until meat is very tender.**
- 5. Carefully puree sauce in small batches in blender by pulsing on and off on low speed, be very careful not to splash your self!**
- 6. Adjust salt pepper and add more chili powder if needed.**