

Maple Mustard Beef Ribs

Recipe By Elizabeth Kurtz



Cooking and Prep:  2 h

Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free

Source: Whisk by Ami

Magazine

Sweet and savory ribs are a huge fan favorite and perfect for a special Shabbos meal or cold winter night. Serve these with chunky mashed potatoes or egg noodles so the wonderful sauce can be soaked up and enjoyed with every bite.

Ingredients (12)

Main ingredients

- 2/3 cup maple syrup
- 1/3 cup **Reine de Dijon Wholegrain Mustard**
- 1/3 cup **Reine Dijon Mustard**
- 1 teaspoon dry mustard
- 1/2 cup dark brown sugar
- 1-2 teaspoons sriracha

- 1 tablespoon soy sauce
 - 1 teaspoon kosher salt, divided
 - 4 and 1/2 pounds beef ribs, on the bone
 - 1/4 teaspoon freshly ground black pepper
 - 1/2 cup orange juice
 - 1/3 cup white wine, such as [Baron Herzog Chenin Blanc](#)
-

Start Cooking

Prepare the Beef Ribs

1. In a small bowl, mix maple syrup, whole-grain mustard, Dijon mustard, dry mustard powder, brown sugar, sriracha, soy sauce and 1/2 teaspoon kosher salt. Divide mixture into two bowls, and set half aside for basting ribs right before serving.
2. Preheat oven to 350 degrees Fahrenheit.
3. Place ribs in a shallow baking dish and sprinkle with remaining 1/2 teaspoon kosher salt and pepper. Coat ribs with sauce, turning so that sauce fully coats each rib. Pour orange juice and wine around ribs. Cover tightly with foil.
4. Cook for one and a half to two hours, or until meat reaches an internal temperature of 160 degrees Fahrenheit. Remove foil and brush ribs with half of reserved sauce.
5. Preheat broiler. Broil ribs for two to three minutes. Remove and brush with remaining sauce. Serve warm with pan sauce.