
Beef Short Ribs with Cheddar Grits

2 1/2 pounds beef short ribs
2 tablespoons ancho chili powder
2 tablespoons olive oil
1 tablespoon soy sauce
1 dried ancho
1 medium yellow onion
4 cloves garlic
6 tablespoons worch
6 tablespoons light brown sugar
1/4 cup kosher salt
1/2 gallon water

Season ribs with ancho chili powder and refrigerate for at least 6 hours. Add oil and brown ribs on all sides. Add soy, ancho chile, onion, garlic, worchestershire, brown sugar, salt, and water. Bring to a simmer and transfer covered to the oven at 350 for 3 3 1/2 hours.