



Slow Cooker Short Ribs

Savannah · 30/09/2024



Prep Time

5 hrs 15 mins

Difficult

Medium

Servings

8

Description

Slowcooked beef short ribs used two ways Can anyone say Mm Mm Good Put the meat in a hoagie roll and serve with the reserved broth for dipping Or moisten with your favorite barbecue sauce and serve on a toasted bun

Ingredients

- - cooking spray - 3 ribs celery
- sliced - 2 carrots
- sliced - 1 onion
- chopped - 3 cloves garlic
- smashed - 5 pounds beef short ribs - salt and ground black pepper to taste - 1 (10.5 ounce) can condensed beef consomme (such as Campbell's ®) - ½ (10.5 ounce) can water

Instructions

1. Prepare a slow cooker crock with cooking spray. Spread celery
2. carrots
3. onion
4. and garlic in the bottom of the crock. Season short ribs with salt and pepper; place atop the vegetables. Pour beef consomme and water into the crock. Cook on High until the ribs are fork-tender
5. 5 to 7 hours. Remove the ribs from the slow cooker to a platter. Strain the broth and discard the vegetables. Strip meat from the bones of the ribs. Discard bones and transfer meat to a bowl. Shred meat with 2 forks and serve with strained broth. From the Editor The nutrition data for this recipe includes the full amount of vegetables. The actual amount consumed will vary.