



SlowCooked German Short Ribs

Savannah · 30/09/2024



Prep Time

8 hrs 45 mins

Difficult

Medium

Servings

6

Description

Dust off your slow cooker This recipe is worth it I love coming home to a waiting meal

Ingredients

— - 2 tablespoons all-purpose flour - 1 teaspoon salt - ½ teaspoon ground black pepper - 3 pounds beef short ribs - 2 tablespoons olive oil - 1 large onion
— sliced - ½ cup dry red wine - ½ cup chile sauce - 3 tablespoons packed brown sugar - 3 tablespoons vinegar - 1 tablespoon Worcestershire sauce - ½ teaspoon dry mustard - ½ teaspoon chili powder - 2 tablespoons all-purpose flour - ¼ cup water

Instructions

1. In a small bowl
2. combine 2 tablespoons flour
3. salt
4. and pepper. Coat the short ribs with the flour mixture. In a large skillet
5. heat the olive oil over medium-high heat. Brown short ribs in olive oil. In a slow cooker
6. combine onions
7. wine
8. chili sauce
9. brown sugar
10. vinegar
11. Worcestershire sauce
12. mustard
13. and chili powder. Mix thoroughly. Transfer the short ribs from the skillet to the slow cooker. Cover
14. and cook on Low for 6 to 8 hours. Remove ribs
15. and turn the slow cooker control to High. Mix the remaining 2 tablespoons of flour with 1/4 cup water
16. and stir into the sauce. Cook for 10 minutes
17. or until slightly thickened. Editor's Note Did you know Allrecipes is home to over 400 slow cooker recipes?
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