SLOW-COOKER BEEF SHORT RIBS

Food

Submitted by **MizzNezz**

"You won't believe how good these ribs are!!! I think we could have these every other night with no complaints! They're YUMMY!!!!"

Ready In: 9hrs 10mins

Serves: 6

Ingredients: 14

DIRECTIONS

1. Put flour, salt and pepper in a bag.
2. Add ribs and shake to coat.
3. Brown ribs in butter in a lg skillet.
4. Put in slow cooker.
5. In same skillet, combine remaining ingredients.
6. Bring to a boil, stirring.
7. Pour over ribs.
8. Cover and cook on low for 9 hours.

INGREDIENTS

- ⅓ cup **flour**
- 1 teaspoon **salt**
- ¼ teaspoon **pepper**
- 2 ½ lbs **boneless beef short ribs**
- ¼ cup **butter**
- 1 cup chopped **onion**
- 1 cup **beef broth**
- ¾ cup **red wine vinegar**
- ¾ cup **brown sugar**
- ¼ cup **chili sauce**
- 2 tablespoons **catsup**
- 2 tablespoons **Worcestershire sauce**
- 2 tablespoons minced **garlic**
- 1 teaspoon **chili powder**