



## Slow-Cooker Beef Short Ribs



**Prep Time:** 10 mins

**Total Time:** 9 hrs 10 mins

**Servings:** 6

### Ingredients

1. 1/3 cup flour
2. 1 teaspoon salt
3. 1/4 teaspoon pepper
4. 2 1/2 lbs boneless beef short ribs
5. 1/4 cup butter
6. 1 cup chopped onions
7. 1 cup beef broth
8. 3/4 cup red wine vinegar
9. 3/4 cup brown sugar
10. 1/4 cup chili sauce
11. 2 tablespoons catsup
12. 2 tablespoons Worcestershire sauce
13. 2 tablespoons minced garlic
14. 1 teaspoon chili powder

### 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.