

Slow Cooker Beef Short Ribs

Slow Cooker Beef Short Ribs are cooked in the crockpot until they reach fall-off-the-bone deliciousness. This simple dish is a classic that is full of comfort food flavor.



Prep Time 15 mins	Cook Time 8 hrs	Total Time 8 hrs 15 mins
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Course: Main Dish Cuisine: American Keyword: Slow Cooker Beef Short Ribs Servings: 4 people
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4.93 from 246 votes

Ingredients

- 4 pounds beef short ribs about 8 short ribs, boneless or bone-in
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3 cups beef broth
- 1/4 cup worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 sprig fresh rosemary

Instructions

1. Season the short ribs with salt and pepper. Heat a large skillet over high heat. Sear the short ribs on each of the 4 sides for about 60 seconds per side.
2. Pour the beef broth, worcestershire sauce, garlic powder, and onion powder into a slow cooker and stir together. Place the short ribs into the liquid in the slow cooker.
3. Place rosemary sprig on top of meat and put the lid on. Cook on low for 6-8 hours, until meat is tender.

Nutrition

Serving: 2short ribs | Calories: 604kcal | Carbohydrates: 4g | Protein: 65g | Fat: 34g | Saturated Fat: 14g | Cholesterol: 195mg | Sodium: 1635mg | Potassium: 1425mg | Sugar: 1g | Vitamin A: 15IU | Vitamin C: 2.2mg | Calcium: 56mg | Iron: 8.4mg



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