

German Short Ribs

Ingredients

3-3 1/2 pounds beef short ribs
2 tablespoons flour
1 teaspoon salt
1/8 teaspoon pepper
2 tablespoons
2 medium onions, sliced
1/2 cup dry red wine
1/2 cup chili sauce
3 tablespoons brown sugar
3 tablespoons vinegar
1 tablespoon Worcestershire sauce
1/2 teaspoon dry mustard
1/2 teaspoon chili powder
2 tablespoons flour

Directions

Coat short ribs in mixture of 2 tablespoons flour with salt and pepper. Melt shortening in large skillet or slow-cooking pot with browning unit; add ribs and brown on all sides. Pour off excess fat. In slow-cooking pot, combine ribs, onions, wine, chili sauce, brown sugar, vinegar, Worcestershire sauce, mustard and chili powder. Cover and cook on low for 6-8 hours. Turn control to high. Thicken with 2 tablespoons flour that has been dissolved in a small amount of water. Cook on high about 10 minutes or until slightly thickened. Serve over wide noodles.