

# 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.