

Nana's Easy-Peasy Beef Short Ribs

4-5lbs beef short ribs, fat trimmed

1 medium onion, diced

2 carrots, diced

2 celery stalks, diced

3 garlic cloves, crushed

Fresh or dried herbs to taste

(Oregano, Thyme, Rosemary, Sage)

2 Bay leaves

1 tsp salt

1 tsp black pepper

1 tsp lemon zest (optional)

Beef broth, red wine, or just water
(enough to cover the ribs)

Sear the ribs on medium-high in tallow or butter, browning on all sides then remove from pan. Sauté the vegetables in the same pan with the oil until soft and fragrant.

Place ribs, sautéed vegetables and herbs into the slow cooker, pour enough liquid to just cover the ribs.

Set on low, cover, and let simmer for 6-8 hours, or overnight.

When finished, reduce the broth in a pan, season to taste and serve over the ribs.