



Short Ribs with Mushrooms and Red Wine

- 2 T. Vegetable Oil
- 2 t. salt
- 4 lbs short ribs
- ½ t. black pepper
- 3 C. sliced onion
- ¼ C. dry red wine
- 1 C. thinly sliced mushrooms sautéed in butter
- 1 C. sour cream
- Salt to taste
- 2 T. parsley, fresh, minced

1. **Serves 6 to 8**
2. Set a large skillet over medium-high
3. Sprinkle short ribs with salt then add to hot skillet. Brown short ribs well on all sides and season with pepper. Place short ribs in slow cooker.
4. Add the oil to the skillet and sauté the onion for about 3 minutes; transfer to the slow cooker and spread over the short ribs.
5. Swirl the red wine in the still hot skillet with a heavy whisk and scrape up the browned bits left in the skillet. Transfer to the slow cooker.
6. Cover and cook on low for 8 to 10 hours until short ribs are very tender!
7. Just before serving, sauté mushrooms in a large skillet until tender.
8. Remove the short ribs to a serving platter keeping warm. Pour the cooking liquid from the slow cooker into the skillet with the mushrooms. Simmer, scraping up the pan juices until the sauce is reduced and thickened.
9. Remove the skillet from the heat. Stir in the sour cream and return to heat just until heated through, do not boil.
10. Pour sauce over the short ribs and sprinkle with the fresh parsley.