Slow Cooked Beef Ribs

Ingredients

3.5kg 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

Season ribs evenly on all sides with salt and black pepper.

Heat a large skillet over high heat. Once hot, sear the short ribs for about 60 seconds per side, browning all four sides. Work in batches if necessary to avoid overcrowding.

In the slow cooker, whisk together beef broth, Worcestershire sauce, garlic powder, and onion powder.

Place the seared short ribs into the slow cooker, ensuring they are mostly submerged in the liquid. Lay fresh rosemary on top of the meat.

Cover with the lid and cook on LOW for 6–8 hours, until the meat is fork-tender and easily pulls apart.

Remove rosemary sprig before serving.