

# Short Ribs in Red Wine Sauce



Personal Chef Service  
Voted CincyMagazine "2012 Best Chef"  
Voted "2011 Personal Chef of the Year"  
Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

2 onions, cut into wedges

8oz sun~dried tomatoes, sliced

6 garlic cloves, minced

1T dried sage

8 carrots, peeled, cut into 1" pieces

5 pounds beef short ribs

2 parsnips, peeled, cut into 1" pieces

Salt and pepper

1oz dried porcini mushrooms, rinsed

1 bottle dry red wine

In slow cooker, combine onions, garlic, carrots, parsnips, dried mushrooms, sun~dried tomatoes and sage. Season ribs with salt and pepper and place ribs in vegetables. Add wine.

Set slow cooker to high and cook until meat is tender and falling off of the bones, 8~9 hours. Using a large spoon, skim off excess fat and discard.

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**Debbie Spangler ~ Certified Personal Chef**

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