



## Braised Tuscan Short Ribs



This recipe calls for:

### **Traditional Sauce**

**Tomato, Garlic & Onion Sauce**

**Super Chunky Mushroom Sauce**

**Traditional Pasta Sauce**

Prep time

**15 MINUTES**

Cook time

**3 hrs & 30 mins**

Servings

**4**

### **Ingredients**

1-1/2 teaspoon each kosher salt and ground black pepper

3 tablespoons olive oil

6 lbs. bone-in beef short ribs (about 12 pieces)

6 cloves garlic, smashed

1 medium onion, sliced

1 medium fennel bulb, sliced

1 cup lower-sodium beef broth  
1 jar RAGÚ® Old World Style® Traditional Sauce

## **Instructions**

1. Combine salt and pepper; season short ribs on all sides. Heat oil in large heavy 6-qt. pot on medium-high heat. Working in batches, cook short ribs 10 min. or until browned on all sides, turning often. Transfer ribs to slow-cooker; add garlic.
  2. Discard all but 1 tablespoon drippings from pot. Reduce heat to medium; add onions and fennel. Cook 3 - 4 min. or until onions are translucent, stirring frequently. Add broth; cook until liquid is reduced by half while gently scraping browned bits from bottom of pot. Remove from heat; stir in sauce. Pour mixture over ribs in slow-cooker; cover with lid.
  3. Cook on HIGH 3-4 hours (or on LOW 7-8 hours) or until ribs are tender and falling off the bones. Remove ribs from sauce; skim sauce of excess fat. Serve meat topped with sauce.
- Tip: Reserve fronds from fennel bulb; chop and sprinkle over each serving. Serve with cooked polenta to soak up the flavorful sauce.