



SIMPLE BEEF SHORT RIBS



Day Before: Place Tenleytown Meat in refrigerator to defrost for 24-36 hours.

Prep Time: **15 minutes**

Cook Time: **4-5 hours** (unattended)

2 - 3 lbs Tenleytown Meat Company **beef short ribs**
1/2 - 1 head **garlic**, peeled, cloves cut in half
1.5 - 2 cups **dry red wine**
2-3 tsp **sea salt**
2 tsp **pepper**
1 tbsp **olive oil**

Peel the tough **silvery membrane** from the backside of the **ribs**, exposing the meat on both sides. **Sautee** the **garlic** halves in **oil** for 3 minutes over medium heat.

Combine **short ribs, garlic, red wine, salt,** and **pepper** in a slow cooker and cook on low for **4-5 hours**.

That's it! Enjoy!

makes 2-3 servings

PEOPLE



PLANET



COMMUNITY



COMPANY

www.tenleytownmeatcompany.com

Washington, DC