Beef Short Rib Stew

NIBBLEDISH CONTRIBUTOR

Ingredients

4 lbs. beef short ribs, trimmed

2 lbs. small red potatoes, scrubbed and scored

8 carrots, peeled and cut into chunks

2 large onions, cut into thick wedges

1 bottle (12 oz.) beer or non-alcoholic malt beverage

8 tbsp. FRENCH'S® Spicy Brown Mustard

3 tbsp. FRENCH'S® Classic Worcestershire Sauce

2 tbsp. cornstarch mixed with 2 tbsp. cold water

Instructions

BROIL ribs 6-inches from heat until well-browned, about 10 min. Place vegetables in bottom of slow cooker. Place ribs on top of vegetables.

COMBINE beer, 6 tbsp. mustard and 2 tbsp. Worcestershire. Pour over all. Cover pot. Cook on high-heat setting for 5 hours (or 10 hours on low setting) until meat is tender. Remove meat and vegetables with slotted spoon to platter; keep warm.

SKIM fat from broth. Pour broth into saucepan. Whisk cornstarch mixture into broth and simmer 2 min. until thickened, stirring often. Stir in remaining 2 tbsp. mustard and 1

tbsp. Worcestershire; heat through.

SERVE gravy with meat and vegetables.