

Eat Happy Kitchen

Anna Vocino

SHORT RIB STROGANOFF

(Serves 3-4)

2-3 pounds bone-in short ribs
Salt and pepper
1 tablespoon olive oil
1 onion, chopped
3 garlic cloves, sliced
8 ounces Cremini or Baby Bella mushrooms, thinly sliced
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
3-4 salami slices, minced
2 tablespoons white wine vinegar
1/4 cup heavy cream
3/4 cup beef broth or chicken broth
1/2 cup sour cream

Season short ribs well with salt and pepper, set aside.

Heat olive oil in slow cooker on sauté setting to medium high heat. Cook onions until soft, about 3-4 minutes. Add garlic slices and cook 1-2 more minutes. Add mushroom slices and cook 2-3 minutes. Season with onion powder and garlic powder. Stir in minced salami. Place short rib pieces in slow cooker.

In a small bowl, whisk together white wine vinegar, heavy cream, and beef or chicken broth. Pour over short rib pieces. Turn slow cooker to high setting and let cook 4-5 hours, or until short rib meat falls off the bone.

Remove short ribs from slow cooker, turn off heat, and whisk in sour cream. Serve short ribs topped with mushroom sauce.

For Instant Pot:

Prepare everything as instruction on stove top, then put all contents in IP on Manual for 25 minutes, with the vent set to “sealing.” Let it pressurize and depressurize on its own, then when safe to open lid, do so and whisk in sour cream at the very end. Serve!