

Featuring Tennessee Gourmet® Products

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Sassy Beef Ribs

2.5 – 3 (lbs) beef short ribs	½ tsp. black pepper
1 (1 oz) packet of onion soup mix	1 (14.5 oz) can of diced fire roasted tomatoes
1 cup water	1 cup sweet onion, diced
½ tsp. salt	1 cup TNG® Sassy Apricot & Spice, divided

Turn crock pot to a low heat setting. Add water, onion soup mix, salt, pepper, tomatoes (with juice) and ½ cup of Apricot & Spice blend together. Place beef into the liquid, sprinkle diced onions on top of the beef. Cook on low for 3 hours; turn the ribs over and continue to cook for another 3-4 hours depending on the size/thickness of the ribs.

Remove the ribs from crock-pot and pour the liquid through a colander, to strain the chunky veggies. Reserve ½ cup of the liquid. Return the ribs to the crock-pot with the reserved cup of liquid and add the veggies back and the remaining ½ cup of Apricot & Spice. Final cooking time will be determined by the amount of beef/thickness of the ribs; but typically another 30 minutes.