

**Merlot Madness: Recipe of the Week**

**No Fuss Braised Short Ribs**

2/3 cup water  
1/2 cup tomato paste  
6 tablespoons brown sugar  
2 tablespoon whole grain mustard  
4 teaspoons seasoned salt  
4 teaspoons cider vinegar  
2 teaspoon Worcestershire sauce  
2 teaspoon beef bouillon granules

In a 3-qt. slow cooker, combine the first eight ingredients.

4 pounds beef short ribs  
2 small tomato, chopped  
2 small onion, chopped

Add the ribs, tomato and onion. Cover and cook on low for 4-5 hours or until meat is tender.

2 tablespoon cornstarch  
2 tablespoon cold water

In a small bowl, combine cornstarch and cold water until smooth; gradually stir into cooking juices. Cover and cook for 10-15 minutes or until thickened.

Enjoy with a glass of Januik Columbia Valley Merlot.