Barbecue Beef Short Ribs

Ingredients

- 4 to 4 1/2 lb bone-in beef short ribs, cut into individual ribs
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup Progresso™ beef flavored broth (from 32-oz carton)
- 3/4 cup Annie's™ Naturals organic sweet & spicy BBQ sauce
- 2 tablespoons whole grain mustard
- Sliced green onions, if desired
- Betty Crocker™ creamy butter mashed potato mix, prepared as directed on package, if desired

Directions

1. Spray 5- to 6-quart slow cooker with cooking spray. Heat 12-inch nonstick skillet over medium-high heat. Season ribs with salt and pepper. Cook ribs in two batches, on all sides 2 to 3 minutes per side, until browned. Transfer ribs to slow cooker; discard fat and drippings.
2. In small bowl, mix beef broth, 1/2 cup of the barbecue sauce and the mustard. Pour over ribs in slow cooker. Cover; cook on Low heat setting 8 to 9 hours or until tender.
3. With slotted spoon or tongs, carefully remove ribs to serving platter. In small microwavable bowl, heat remaining 1/4 cup barbecue sauce covered on High 30 to 60 seconds or until heated through. Brush ribs with heated barbecue sauce; garnish with sliced green onions. Serve with mashed potatoes.