

Short Ribs Asian Style

INGREDIENTS

8 (6-ounce) Bone-in short ribs
Kosher salt and freshly ground black pepper
3 tablespoons grapeseed oil
1 onion, chopped
1 carrot, trimmed and chopped
2 celery ribs, trimmed and chopped
1 lemongrass stalk, trimmed, smashed and minced
3 garlic cloves, chopped
1 (1-inch) piece ginger, peeled and minced
½ cup dry red wine
3 cups beef or chicken broth
½ cup plum sauce - (substituted duck sauce mixed w/
plum jam - could not find plum sauce*)
¼ cup soy sauce
2 sprigs thyme
2 sprigs flat-leaf parsley
2 bay leaves

Freshly grated horseradish, for serving (optional but highly encouraged)



PREPARATION

Heat oven to 325 degrees. Pat meat dry with paper towels and season all over with salt and pepper.

Heat 2 tablespoons of the grapeseed oil in a large Dutch oven over medium-high heat. When oil shimmers, add short ribs and brown on all sides, about 2 minutes per side; transfer to a plate. Add the additional oil when needed.

Add onion, carrot, celery, lemongrass, garlic and ginger to the pot. Season with salt and cook, stirring often, until onion softens, about 5 minutes. Pour in wine and cook, stirring to dissolve any of the brown bits that may still be on the bottom of the pot. Add broth, plum sauce*, soy sauce, thyme, parsley and bay leaves and bring to a simmer.

Return short ribs to pot, along with any juices, cover and slide pot into oven. Braise until meat is fork-tender, about 2 hours.

Transfer meat to a plate. Strain braising liquid into a fat separator. If you don't have a fat separator, use a ladle to skim the fat off the top of the braising liquid; then strain through a fine mesh sieve.

Discard bay leaves and thyme stems and transfer vegetables to a food processor. Process vegetables until smooth, then add 1 1/2 cups of the defatted braising liquid to the processor and pulse to combine.

Return sauce to Dutch oven and season to taste with salt and pepper. Add short ribs and turn to coat in the sauce; set aside until you're ready to serve. Passing extra sauce at the table, along with a bowl of fresh grated horseradish.