

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

DIY Korean Inspired Short Ribs

BY CHEF KATHY FANG

Marinade Ingredients

2 lbs. short ribs
4 tbsp. organic light brown sugar
2 tbsp. sesame oil
¼ cup canned pineapple
5 garlic cloves
¼ cup tamari soy sauce
2 tsp. rice vinegar
2 tbsp. siracha or sambal
1 tbsp. avocado oil for cooking
Sea salt for dusting right before cooking
Black pepper for dusting right before cooking

Rice Ingredients

1 cup jasmine rice
1½ cups water
Garnish: toasted sesame seeds and scallions (*optional*)

Rice Directions

Rinse your rice twice with water. Now pour the rice and 1½ cups of water into a pot and bring to a boil. Turn heat to low and let it simmer with the lid covered for 15-18 minutes. Turn the heat off and let it sit for 5 minutes before uncovering and fluffing.

Short Rib Directions

Put all the ingredients for the marinade in a blender and blend. Pour the marinade over the short ribs and let it marinate over night. Before cooking, remove short ribs from fridge 30 minutes prior. Heat your skillet to high heat and add 1 tablespoon avocado oil to coat evenly. Shake off excess marinade from the short ribs and place all of them on a board. Sprinkle some sea salt and black pepper on each side right before you cook in the skillet. Cook 3 minutes on each side and no more than that. Remove from the skillet and plate with on top of your rice. Garnish with sesame seeds and green onion (*optional*).

Tip

Take the remaining marinade and heat it up in a sauce pan and bring it to a boil and let it simmer on medium for 2-3 minutes and use it to drizzle on top of your ribs or serve on the side as extra sauce.