

Asian-Style Beef Short Ribs

Ingredients:

4 to 5 pounds beef short ribs
1/4 cup chopped scallions, white and tender green
1/4 cup soy sauce
1/4 cup rice wine
1 teaspoon chili garlic sauce or sriracha
1 tablespoon brown sugar
2 teaspoons fresh minced ginger
2 teaspoons fresh minced garlic
1/2 teaspoon pepper
2 teaspoons sesame oil
1 tablespoon cornstarch
2 teaspoons sesame seeds

Directions:

- 1) Spray interior of a 5 5o 6 quart crock-pot liner with nonstick spray. Place ribs in crock-pot.
- 2) Combine scallions, soy sauce, wine, chili garlic sauce, brown sugar, ginger, garlic and pepper in a small bowl. Whisk to combine. Pour over ribs. Cook on LOW until ribs are fork tender, about 6 to 7 hours.
- 3) Remove ribs to a platter. Tent with foil. Pour cooking liquid into a 1 quart saucepan. Skim off fat. Stir in sesame oil. Mix 1 tablespoon cornstarch with 1/4 cup water. Add to liquid and bring to a boil, cooking until sauce thickens. Spoon glaze over ribs. Sprinkle with sesame seeds. Yield: 6 servings