

KOREAN STYLE BRAISED BEEF SHORT RIBS

by Chef Ben Lierman

1 T vegetable oil
4 lbs. beef short ribs
2 c water
4 T soy sauce
8 garlic cloves
1/2 onion -- sliced

1 T rice wine
2 T brown sugar
1/2 lb baby carrots
1/2 lb Korean radish -- cut into wedges
12 dried shiitake mushrooms -- rehydrated in a little warm water

Preheat a heavy dutch oven over medium high heat. Add the vegetable oil and swirl to coat. Add the short ribs and sear until dark brown on all sides for maximum flavor.

Add the water, soy sauce, garlic, onion, rice wine, and brown sugar to the pot. Bring all ingredients to a boil, reduce to a simmer, cover, and allow to cook for one hour.

Remove the lid from the pot, add the carrots, radishes and mushrooms. Allow to simmer another hour. Check meat for doneness, braise until fork tender.

Remove all of the solids from the pot, and keep warm. Cook down the cooking liquid to 2/3 of it's original volume.

Place the meat and vegetables in a shallow serving bowl. Pour the cooking liquid over, drizzle with sesame oil, and top with the green onions.

Serve with sticky rice for an authentic and hearty Korean winter meal.

