
Pipikaula Short Ribs

Total time: 15 min Yield: 4 Servings

Ingredients

6 lb beef short ribs (cut 1 1/4 inch thick, ask butcher or use kalbi cut)
3 tsp fresh ginger (peeled and finely grated)
2 tsp chili pepper paste (dried chili pepper, crushed fine can be substituted)
2 us fluid ounce fresh Hawaiian chili pepper (crushed, optional)
3/4 cup cane sugar
1/2 cup mirin
1/4 cup Hawaiian sea salt
light canola oil

Prep Time: 15 min Total Time: 15 min

Instructions

Cut the ribs into 1 inch pieces, leaving bone in. In a container large enough to fit the ribs, add the ginger, garlic, chili pepper, Hawaiian chili pepper (optional), sugar, mirin, and Hawaiian salt. Mix well, then add the ribs to the marinade. Coat all sides of the ribs with the marinade. Preheat your oven to 180 degrees. Drain the ribs on a wire rack over a pan before placing them in the oven. Space the ribs out on the wire rack so they are not touching each other. Then place rack onto a baking sheet pan. Bake in the oven for 3 to 4 hours, turning them over once after they've been baking for around 1.5 to 2 hours. Be careful not to over dry. Meat consistency should be dry with a little moisture. Once the ribs are cooked, cool down. If not serving right away, wrap, label, date and store in refrigerator. Shelf life is 8 to 10 days. When ready to serve, sauté in a pan with light canola oil on both sides or place on a wood fire bbq grill. Cook until nice and brown.

Recipe brought to you by:

Chef Adam Tabura