
Hibachi Lemongrass Short Ribs

Total time: 48 hrs 55 min Yield: 3 servings

Ingredients

2 lb short ribs (3/8" cut)
1 1/4 cup uCook Lemongrass Sauce & Marinade (divided)
4 cup cabbage (shredded)
1 Tbsp Kosher salt
10 Tbsp apple cider vinegar
1/2 cup granulated sugar
2 cup kim chee (sliced)

Prep Time: 48 hrs 45 min Cooking Time: 10 min Total Time: 48 hrs 55 min

Instructions

Place short ribs into a zip top bag with 1 cup of Lemongrass Sauce & Marinade; seal the bag and marinate in refrigerator for 1 to 2 days.

In a large mixing bowl, toss the cabbage with the salt and let sit for 20 minutes. Rinse and drain the cabbage and set aside.

Add the vinegar and sugar to a small saucepan and bring to a quick simmer, about 1 minute. Remove from the heat and pour over the cabbage. Toss to combine, cover and refrigerate overnight to pickle.

Drain the pickled cabbage and combine with kim chee; mix well and set aside.

Remove the marinated short ribs from the fridge and grill over medium heat for 2 to 3 minutes per side.

Take the ribs off the grill and brush with 1/4 cup of Lemongrass Sauce & Marinade. Serve with kim chee slaw and your favorite merlot.

Recipe brought to you by:

Chef Elden Rodrigues