



THE ORIGINAL MAUI ASIAN STYLE BRAISED BEEF SHORT RIBS



TIME TO PREPARE

Overnight



COOK TIME

5 hours



SERVING

4 People



PREPARED FOR

<https://mauiribs.com>

Ingredients

- 1 cup The Original Maui Sauce / Marinade
- 2 tablespoons Sesame Oil
- 1 tablespoon crushed red pepper flakes
- 6 cloves garlic minced
- 8 star anise pods
- 4 English-style bone-in beef short ribs (about 1 lb each)
- 2 tablespoons oil (for searing the shortribs)
- 1 cup beef broth
- 2 tablespoon cornstarch
- 2 cups cooked white rice
- 1 scallion, thinly sliced
- sesame seeds
- Sriracha

Steps to Cook

1. In a bowl, whisk The Original Maui Sauce / Marinade, sesame oil, red pepper flakes, minced garlic and star anise pods. Place short ribs in a large deep baking pan, with the meat side facing down. Do not overlap the short ribs. Add Maui Sauce mixture and allow ribs to marinate at least 8 hours, preferably overnight. Half way through the marinating time, turn ribs over. *Alternatively, lay 2 beef ribs each in 2 large freezer bags. Add half the marinade to each freezer bag. Squeeze the air out, seal and marinate as described above.
2. Remove ribs from the marinade and blot dry with paper towels. Do not discard the marinade.
3. Pre-heat oven to 325F.
4. Heat oil on high in a large Dutch oven. Once oil is hot and shimmering, add short ribs and brown all sides, approximately 2 minutes per side. Remove ribs and set aside.

5. Turn heat down to medium high and add beef broth to deglaze the pan, using a spatula to scrape all of the brown bits off the bottom. Return short ribs to the Dutch oven, add marinade and bring the liquid to a boil. Cover with lid and place in the oven for approximately 2-2 1/2 hours until the meat is tender and is easily pierced with a fork.
 6. Remove short ribs from oven and transfer to a foil-lined baking tray with the bone side down. Cover with foil and a kitchen towel to keep warm. Turn the oven off.
 7. Pour sauce into a large bowl. Skim off as much of the fat as possible before placing the bowl into the freezer to freeze the fat (approximately 1-2 hours). Discard solidified fat and return the sauce to a medium saucepan.
 8. 20 minutes prior to serving, move the oven rack so that the rack is 8" below from the broiling element. Turn oven temperature to broil and allow oven to heat for 15 minutes.
 9. While the oven is heating, bring the braising liquid to a boil, whisking occasionally until liquid is reduced by half.
 10. In a small bowl, add cornstarch and 5 tablespoons of water to make a slurry. Add cornstarch mixture to the braising liquid. Continue whisking until the glaze is thick and bubbling.
 11. Remove foil and kitchen towel and place short ribs back into the oven. Broil short ribs for 5-7 minutes or until the fat blisters. Remove from the oven.
 12. To serve, mound rice on one side of the plate. Drizzle Sriracha on the other side of the plate. Place 1 short rib, bone-side down, on the Sriracha drizzle. Drizzle short rib and rice with glaze. Garnish sliced scallion and sesame seeds. Serve immediately. Enjoy!
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