



Short Ribs

Serves: 2-3

1 inch (2.5 cm) ginger
2 cloves garlic
1 large onion
1 carrot
1 scallion/green onion
1 ¾ lb (800 g) boneless short ribs
salt
Freshly ground black pepper
1 Tbsp. oil

Seasonings

2 Tbsp. brown sugar
4 Tbsp. soy sauce

PREPARATION

1. Thinly slice the ginger and crush garlic cloves in a garlic press (or simply mince them).
2. Cut the onion in half and cut the halves into 5 wedges.
3. Peel the carrot and cut into bite sizes.
4. Cut the scallion/green onion into thin rounds and save them for garnish.
5. Cut the short ribs into 1 inch (2.5 cm) pieces.
6. Pat all sides of the short ribs dry with paper towels so the steak will sear easily.
7. Season with salt and freshly ground black pepper.
8. Place the ribs into a hot pot to sear, using a small amount of oil so they don't stick and burn. If you have more than specified amount of short ribs for the recipe, you might need to do this step in 2 batches.
9. Until the meat is nicely seared, do not turn or toss the meat.
10. Add the onion and sauté until they are tender. You don't need to caramelize onions, but this extra step adds more flavors.
11. Add 2 Tbsp. brown sugar and 4 Tbsp. soy sauce.
12. Mix the seasonings and carrot. Mix all together and throw in the pot.
13. Cover and lock the lid. Cook under pressure for 35 minutes.
14. When it is finished cooking, let the pressure release naturally (takes about 15-20 mins). Unlock the lid and transfer to a serving dish. Garnish with scallion/green onion.

Short ribs: Alternatively, beef brisket or chuck roast works. Cook for about 45-50 minutes.