



Slow Cooker Asian Short Ribs

Savannah · 30/09/2024



Prep Time

4 hrs 20 mins

Difficult

Medium

Servings

6

Description

These Asian short ribs made in a slow cooker are an alternative to traditionally ovenbraised short ribs. The recipe is incredibly tender and perfect for a cold winter evening.

Ingredients

- 6 beef short ribs
- or more to taste - salt and pepper to taste - ½ cup soy sauce - ½ cup vegetable broth - 2 tablespoons rice vinegar - ¼ cup brown sugar - 5 cloves garlic
- minced - 1 tablespoon finely grated ginger - 1 teaspoon crushed red pepper flakes - 1 tablespoon olive oil - 1 teaspoon sesame oil - 1 tablespoon potato starch - 2 tablespoons cold water - 2 green onion tops
- thinly sliced

Instructions

1. Season short ribs with salt and pepper on both sides. Heat olive oil and sesame oil in a pot over medium-high heat and cook short ribs in batches until browned on all sides
2. 5 to 8 minutes. Place short ribs in a slow cooker. Stir together soy sauce
3. vegetable broth
4. rice vinegar
5. brown sugar
6. garlic
7. ginger
8. and crushed red pepper flakes in a bowl. Pour sauce over short ribs. Cover slow cooker. Cook on High until ribs are cooked through
9. about 4 hours. Remove ribs from sauce and keep warm. Pour sauce into a pot and cook on medium-low heat until reduced
10. about 5 minutes. Remove as much grease as possible. Mix cornstarch and water together in a small bowl until smooth. Pour into sauce and cook until thickened
11. 1 to 3 minutes. Pour sauce over short ribs and sprinkle sliced green onions on top.