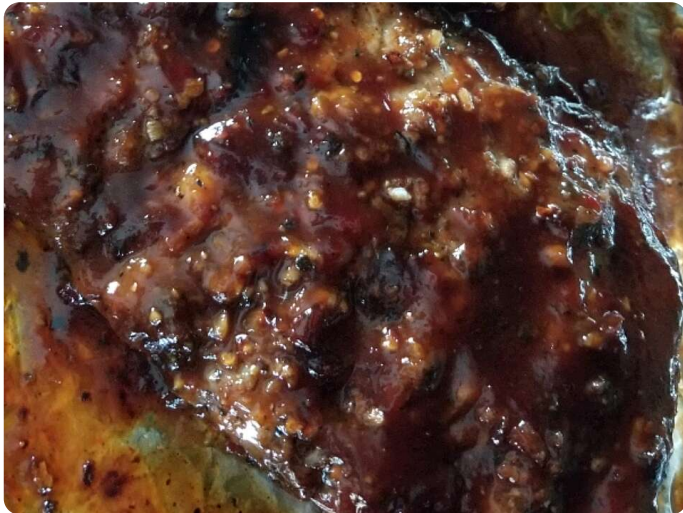




Sweet Asian Short Ribs

Savannah · 30/09/2024



Prep Time

6 hrs 5 mins

Difficult

Medium

Servings

4

Description

This is a sweet and savory dish that will have them licking their plates clean. If you prefer a thicker sauce, you can mix in 1 tablespoon cornstarch into the sauce before serving.

Ingredients

— - 4 pounds beef short ribs - salt and ground black pepper to taste - 1 cup water - ½ cup loquat preserves - ½ cup sweet chili sauce - ¼ cup low-sodium soy sauce - ¼ cup low-sodium Worcestershire sauce - ¼ cup seasoned rice wine vinegar - ¼ cup honey - 1 envelope onion soup mix - ¼ teaspoon red pepper flakes - ¼ teaspoon onion powder - ¼ teaspoon garlic powder - ? teaspoon ground cinnamon - ? teaspoon ground ginger

Instructions

1. Place short ribs in the crock of a slow cooker; season with salt and pepper. Combine water
2. preserves
3. chili sauce
4. soy sauce
5. Worcestershire sauce
6. rice wine vinegar
7. honey
8. onion soup mix
9. red pepper flakes
10. onion powder
11. garlic powder
12. cinnamon
13. and ginger in a jar with a tight-fitting lid. Seal jar and shake until ingredients are well mixed; pour over the ribs
14. assuring all ribs are covered in sauce. Cook on Low until the meat is fork-tender
15. 6 to 9 hours (or on High for 3 to 6 hours). Cook's Note: Any type of citrus preserve can be used
16. but if you can find the loquat preserves at your local Asian grocer
17. use it!