

Korean-Style Oven-Browned Short Ribs

from The Complete Meat Cookbook can be found [here](#) and [here](#)
printed from [Smells Like Food in Here](#)

10 garlic cloves, peeled
1/2 c [San-J Gluten Free soy sauce](#)
1/4 c light brown sugar
3 tbsp fresh ginger, chopped
6 whole green onions
2 tbsp rice vinegar
2 c water
3 lbs English-style bone-in beef short ribs, trimmed of external fat
2-3 tbsp sesame oil

If you haven't yet, get your short ribs out of their packages and trim the excess fat.

Put all but the sesame oil in a Dutch oven, ensuring liquid covers the ribs. Add water and soy sauce as necessary to cover the ribs.

Bring to a boil, then reduce to a simmer; skim any foam from the surface. Cook, uncovered, 1.5-2 hours or until the ribs are tender.

Beef brought to boil and then simmered 1.5 hours skimming foam occasionally; while quite tender, the beef was allowed to simmer another 30 minutes. By then, bones had fallen from the meat.

Preheat the oven to 450° F. Remove the ribs from the pot and liquid, reserve liquid; drain ribs well, patting them dry if necessary.

My ribs sat in the colander 10 minutes. Over that time, gravity as well as heat from the ribs themselves yielded pretty dry bones and meat.

Lay the ribs bone-side down on a broiler rack over the pan. Brush the ribs with sesame oil.

Pieces of meat that had lost their bones during simmering above were simply placed atop their bones. I don't think it mattered, except to maybe help prevent the meat from sticking to the broiler pan.

Roast in middle of oven until rib edges become crispy, 10-15 minutes.

~~Meanwhile, skim fat from the braising liquid surface. Taste the liquid. If it does not have a rich, beefy flavor, boil the liquid to reduce volume and concentrate flavors. The sauce should remain soupy. Ladle sauce into shallow bowls and put a rib or two in each. Serve beef over rice with vegetables, such as steamed spinach and kimchi.~~