



ASIAN VEGETABLE BEEF SHORT RIBS



Golden Tiger

Beef short ribs braised with carrots, shiitake mushrooms, ginger, mirin, honey and soy sauce, served with wilted bok choy and topped with crispy **Vegetable Spring Rolls**, garnished with sliced scallions.
Yield: 4 Servings

Ingredients:

8 Each	Vegetable Spring Rolls [#56841], Prepared According To Package Directions	1 Tbsp.	Garlic, Minced
3 Tbsp.	Vegetable Oil, Divided	1 Tbsp.	Ginger, Minced & Divided
1 ½ lb.	Boneless Beef Short Ribs	¾ Cup	Mirin
To Taste	Salt & Black Pepper	1 ½ Cups	Beef Stock
½ Cup	Carrot, Chopped	¼ Cup	Soy Sauce
½ Cup	White Onion, Chopped	¼ Cup	Honey
½ Cup	Shiitake Mushrooms, Sliced	3 Cups	Bok Choy, Chopped

Directions:

- Preheat an oven to 350°F.
- Heat the vegetable oil in a large sauté pan on medium-high heat.
- Season the boneless beef short ribs with salt and black pepper, then sear for about 2 minutes on each side, or until evenly browned, then place them in a single layer into a small baking dish.
- Add the carrots and white onion to the sauté pan, then sauté for 3-5 minutes, or until the onions are translucent.
- Stir in the shiitake mushrooms, garlic and 2 tsp. of ginger, then cook for another minute.
- Deglaze the pan with the mirin, then allow it to simmer on medium heat for about 5 minutes, or until it has reduced by half.
- Stir in the beef stock, soy sauce and honey, then pour the mixture into the baking dish.
- Cover the baking dish with foil, then braise for 2 ½-3 hours, or until tender.
- Shred the beef short ribs, then leave them in their braising liquid.
- Heat the remaining vegetable oil in a large sauté pan on medium-high heat.
- Add in the bok choy, the remaining ginger, salt and black pepper, then sauté for 4-5 minutes, or until tender, then place the bok choy into 4 serving dishes.
- Top with an even amount of the short ribs and **Vegetable Spring Rolls**.

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