



Why It's A Good Idea To Think About A Slow Cooker If You Don't Already Own One (Or: Asian-Style Beef Short Ribs in a Crock Pot)

Prep time: 15 minutes Cook time: 6-8 hours Servings: 2

Start by getting this:

- 1/4c Sherry
- 1T Sesame oil
- 2T Soy Sauce
- 1/3c Hoisin Sauce (available in the ethnic food aisle at the grocery)
- 1/2 Small onion, roughly chopped
- 1 Clove garlic, minced
- 1T Fresh ginger, minced
- 2T Brown sugar
- 1T Hot chili sauce (optional)
- 1/4c Beef stock
- 2lbs Beef short ribs, cut into 4-inch pieces

Now, prepare!

Step One:

In a large bowl mix together all the ingredients except the ribs.

Step Two:

Add the ribs to the bowl and stir to coat.

Step Three:

Place everything in the bowl into a crock pot.

Step Four:

Cook on low until tender, about six to eight hours.

Step Five:

Remove ribs and place sauce into a separate bowl.

Step Six:

Let the sauce sit (about eight minutes) until fat rises to the top, then skim off the fat.

Step Seven:

Divide the ribs onto two plates, spoon sauce over each serving of ribs—and enjoy with rice.