



GRILLED ASIAN CHEF'S EXCLUSIVE® SHORT RIBS

RIBS WITH JASMINE RICE SCALLIONS AND BELL PEPPERS

Total Recipe Time: 1 to 1-1/2 hours **Makes 4-6 servings**

INGREDIENTS:

- | | |
|--|---|
| 4-5 pounds Chef's Exclusive® Asian-Style Beef Short Ribs (thinly cut across the bones) | 1 pound jasmine rice |
| 1 cup lite soy sauce | 1 each red, yellow, and orange bell pepper; slice three rings from each, chop the rest coarsely |
| 1 cup brown sugar | 1 bunch scallions, root ends removed; slice two thinly, reserve remaining to grill |
| 3 scallions, chopped | |
| 3 cloves garlic, minced | |
| 1 tablespoon peeled, chopped fresh ginger | |
| 1 Asian pear, coarsely grated | |
| 1/4 cup mirin | |
| 1/4 cup dry sake | |
| 1/3 cup water or fresh orange juice | |
| 1/2 teaspoon sesame oil | |
| 1 tablespoon peanut or canola oil | |
| 2 teaspoons freshly grated black pepper | |
| 2 pieces whole star anise (optional) | |

(Instructions on reverse side)

**Can be found in Asian markets,
most major super markets and liquor store*



**CHEF'S
EXCLUSIVE**

DIRECTIONS:

1. Spread short rib strips out on a baking sheet, and coat evenly on both sides with brown sugar.
2. In a mixing bowl, combine the soy sauce, scallions, garlic, ginger, Asian pear, mirin, sake, water, black pepper and star anise if using. Add sugared ribs to this marinade.
3. Cover and refrigerate at least 4 hours or overnight.
4. Preheat grill to medium-high.
5. Prepare jasmine rice according to package directions, stirring in chopped bell peppers and sliced scallions as the rice is just finishing cooking. Reserve warm.
6. Remove short ribs from marinade, and place directly on grill without additional seasoning. Cook ribs for 3-4 minutes per side, turning once to desired doneness.
7. While ribs are cooking, toss pepper rings and whole scallions with 1 tablespoon oil and 2 teaspoons of kosher salt in a bowl.
8. Grill peppers and scallions 1-2 minutes per side alongside short ribs.
9. Serve short ribs over the jasmine rice along with the grilled peppers and scallions.

