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Preparation time: 30 minutes
Cooking time: 12 hours



Ingredients

For 4 servings

Short ribs (sous vide):

2 tablespoons grapeseed oil, for searing
8 large short ribs

Sauce:

12 tablespoons hoisin sauce
4 tablespoons ketchup
4 tablespoons dry sherry
4 tablespoons white wine vinegar
4 tablespoons honey
4 teaspoons lemon juice
4 teaspoons fresh ginger, grated
1 teaspoon chinese five spice
1/4 teaspoon red pepper flakes

Serving:

1 bunch scallions, finely chopped

Preparation

Short ribs (sous vide):

Heat a **fusionchef** water bath to 80 °C.

Heat a skillet over high heat. Add the grapeseed oil to the pan. The oil should be rippling. In batches, sear the ribs on all sides until brown. Do not crowd the pan or the ribs will have difficulty browning. Place on a plate and allow to cool. Refrigerate until ready to cook.

Divide and place the cooled short ribs into two separate bags. Add and divide half of the sauce between the two bags. The other half of the sauce will be heated and placed on top of the ribs for serving. Coat the ribs well with the sauce. Pulse to seal. Place in the **fusionchef** sous vide water bath. Cook sous vide for a minimum of 12 hours.

Sauce:

Make the sauce by adding the remaining ingredients (except the scallions) to a sauce pan. Bring sauce to a boil and reduce to a simmer. Simmer for 10 minutes. Remove sauce pan from heat and allow to cool in the refrigerator.

Serving:

Ten minutes prior to serving, reheat the reserved sauce. Remove short ribs from bag. Plate. Pour sauce on top of the ribs and garnish with chopped scallions.

This recipe was generously provided by Cindy Kowalyk. Image: © HLPhtoy / Fotolia.com