

Big Bowl Red Braised Beef Short Ribs

A specialty of Shanghai, “red braising” refers to the slow simmering of rich meats in Shaoxing wine, Chinese rock sugar, and dark soy sauce.

3 lbs beef short ribs, cut in half against the rib by your butcher
½ cup Shaoxing rice wine (unseasoned)
3 whole star anise
2 teaspoons dark soy sauce
¼ cup light soy sauce
1 large lump of yellow rock sugar (about 1 ½ inches square)
½ teaspoon kosher salt
½ pound daikon, peeled and cut into 1” pieces
½ cup fresh cilantro leaves
3 cups jasmine rice, cooked as directed

Place the ribs in a pot with 1 quart of water and bring to a boil. Skim well and add the Shaoxing wine. Continue to skim if necessary and add the star anise. Turn the heat to medium and simmer for 10 minutes,

Add the soy sauces, rock sugar and salt, and simmer covered for at least an hour. Add the daikon and cook another 45 minutes, until meat is fork tender and nearly ready to come off of the bone (additional cooking time is fine if needed). When cooked, remove the short ribs to a slotted spoon, and cover to keep warm.

Turn the heat to high under the remaining liquid and reduce, uncovered, until it slightly thickens. Re-add the meat and cook briefly in the sauce (to coat the meat). Just before serving, stir in the cilantro leaves. Serve with jasmine rice.

Serves 4 to 6 as part of a larger meal.