

Instant Pot Asian Beef Short Ribs

3lbs Graham Cattle Short Ribs

1 tsp each:

Garlic Powder

Onion Powder

Ground Ginger

Black Pepper

Salt

1 cup water

For the Sauce:

$\frac{3}{4}$ cup soy aminos or sauce

$\frac{1}{4}$ cup brown sugar

1 Tbsp rice vinegar

$\frac{1}{2}$ tsp sesame oil

$\frac{1}{2}$ tsp ground ginger

2 tsp minced garlic

1 tsp chili garlic sauce

2 Tbsp corn starch

Garnish:

Sesame seeds

Chopped green onions

1. Place rack in the pressure cooker and pour in 1 cup of water, combine spices and rub mixture on ribs and place on rack
2. Place the lid on cooker with valve in the sealed position, cook on manual High for 35 mins and allow the cooker to naturally release pressure.
3. Meanwhile combine ingredients for sauce in a sauce pan, cook over medium heat, whisking until smooth and thick, about 5 mins
4. Turn on broiler in oven on high. Place ribs on foil lined baking sheet, brush sauce on all sides and broil for 2-4 mins until sauce becomes glossy and sticky. Garnish as desired and serve