

Asian Wagyu Short Ribs Sous Vide

Yield: 2 serves | **Source:** Ukulele Jay BBQ Original Recipe

These flanken cut short ribs are the staple of Korean restaurant, Kalbi (bone in).

Ingredients

- 2 lbs Flanken Cut Short Ribs (Wagyu optional)
- 4 Delicata squash of equal size
- ½ C Bachan's Japanese BBQ Sauce*
- ½ C Mirin Sauce*
- 3 T Gochujang Sauce * (reserve 1/2T for dipping sauce)
- 2 T Wasabi Cream
- 2 T fine sea salt*
- 1 T fine ground black pepper*
- 2 T Garlic Powder
- ¼ C Olive Oil*
- 2 T Yuzu juice*
- 1 bag Lillie's Q Buttermilk Sweet Onion Chips . (for Delicata Squash coating)
- 4 T butter
- 1 C Pomegranate juice
- 1 T Sugar
- 1 T Honey
- 1 T Neil Sarap's Dayum Asian Rub (For the marinade)
- 4 T Knotty Wood BBQ Everything Rub (for the Delicata Squash)

Notes

Served with air fried or air roasted Delicata squash, pomegranate reduction sauce and wasabi gochujang dipping sauce.



Instructions

1. Combine all * ingredients to make your marinade.
2. Place short ribs and marinade in a ziplock bag, remove all air and seal bag, marinating for 24 hours.
3. After 24 hours, set your sous vide machine to 129°F (53°C) and sous vide the ribs for 36 hours.
4. Remove short ribs and dry of completely (so the ribs are dry). There is no resting so just dry them off with a paper towel.
5. On a high heat internal stove gas grill on any grill, sear ribs for 30 seconds per side until fat crisps, then flip over 30 seconds.
6. Remove ribs as they are ready for plating with your desired side dish.
7. Combine Pomegranate juice, sugar, honey and rub into sauce pan and bring to low rolling boil and immediately back down to simmer.
8. Reduce liquid to 50% and then let cool. It will thicken up greatly. If too thick in the end, add 1T water while heating on low until desired.
9. Drizzle sauce on top of ribs when time to eat.
10. WASABI GOCHUJANG DIPPING SAUCE
11. Combine the Wasabi and reserve Gochujang sauces together on the plate to dip a little on your Delicata squash.
12. DELICATA SQUASH
13. Cut each squash in half lengthwise and remove all the seeds (I clean these and roast them for a great snack at 350°F for 15 min).
14. In a mixing bowl, add melted butter, garlic powder, Knotty Wood BBQ rubs and combine so all squash is coated well.
15. Using about 1/4 of a bag of Lillie's Q potato chips, place them in a ziploc bag and pound into a coarse powder consistency.
16. Sprinkle the Lillie's Q powder all over the squash and mix to ensure you have a nice even coating over the squash
17. Set air fryer to 350°F for 7 minutes and cook squash. (I set my Typhur Air Fryer to "ROAST" for that time but yours may be different)
18. Open air fryer and turn over all squash to ensure even browning and continue the cook for another 7 minutes.
19. Squash and skin should be extremely soft, and the coating should be crispy.
20. Plate up your short ribs, squash, and sauces and enjoy!