



RECIPE NAME

INSTANT POT
ASIAN BEEF
SHORT RIBS

INGREDIENTS

3-4 lbs Fitch Ranch Short Ribs
1 tsp Each: Garlic Powder, Onion Powder,
Ground Ginger, Black Pepper, Salt

For the Sauce:
3/4 Cup Soy Sauce
1/4 Cup Brown Sugar
1tbsp rice vinegar
1/2 tbsp sesame oil
1 tsp minced ginger
1 tsp minced garlic
1 tsp chili paste
2 Tbsp corn starch
2 Tbsp Vegetable Oil

NUMBER OF SERVINGS

4 Servings

TIME TO
PREPARE

1-2 Days to thaw
short ribs
+
15 Minutes

TIME TO
COOK

45 Minutes

TOOLS NEEDED

Instant Pot
Pastry Brush
Sauce Pot
Stove Top
Oven

PROCEDURE

Place the rack into the insert of your instant pot and pour in 1 cup of water. Combine 1tsp each: garlic powder, onion powder, ground ginger, black pepper and salt. Rub this mixture all of the short ribs. Place the short ribs on the rack, so they are above the water.

Put the lid on, make sure the valve is in the sealed position, then cook on Manual HIGH pressure for 30 minutes. Let the pressure naturally release for 10 minutes.

Meanwhile, combine the ingredients for the sauce in a small saucepan over medium heat, whisking until smooth and thickened, about 5 minutes.

Turn the broiler on in your oven and place the short ribs on a foil lined baking sheet. Brush the sauce on all sides of the ribs and broil for 1-2 minutes each side, until the sauce becomes glossy and sticky.

Garnish with sesame seeds and green onions if desired!

Enjoy!