



Simmered Asian-Style Short Ribs for slow cookers and stovetop

- 2 lbs boneless short ribs (or London broil cut in 1-1/2" wide strips)
- 1 jar (16 oz) **TSG Asian Barbecue Simmerin' Sauce**
- 1/3 cup water
- 2 Tbsp soy sauce
- 2 Tbsp sugar
- 2 tsp **TSG Outrageously Garlic**
- 2 tsp Chinese 5-spice powder (optional)
- 1 tsp toasted sesame oil
- 2 small pieces fresh ginger, peeled
- Hot cooked rice

For slow cookers (4 hrs):

1. Brown meat on the stove top first. Add a little vegetable oil to a 6-quart pot or Dutch oven and brown meat on one side over high heat. Transfer meat to a **3-1/2 to 4 quart slow cooker**.
2. Add remaining ingredients to pan on stovetop. Stir and scrape pan to loosen browned bits. When mixture just starts to bubble, pour it into the slow cooker and stir.
3. Cover and cook on high 30 minutes. Adjust heat to low and cook 3-1/2 hours; stir occasionally. Serve with rice.

For stovetop (1 hr+15 mins):

1. Add a little vegetable oil to a 6-quart pot or Dutch oven. Brown meat on one side over high heat.
2. Meanwhile, stir together remaining ingredients. Add to pan when meat is browned. Stir and scrape pan to loosen browned bits.
3. Cover and cook on medium heat 15-20 minutes. Reduce heat to low and simmer 1 hour, covered, stirring occasionally. Serve with rice.

Makes 4 servings

NOTE: Recipe may be doubled for 5-qt or larger slow cookers. Increase cooking time accordingly.

Main Dish