

THE SHORES

DINE ON THE BEACH

Chef Percy's Five Spice Island Blend Beef Short Ribs

Sherry Hoisin Glaze

Serves 6

Sherry Hoisin Glaze

2 tablespoons grapeseed oil

2 cloves minced garlic

1 tablespoon minced ginger

1/2 cup dry sherry or sake

1 cup hoisin sauce

1/3 cup soy sauce

1/4 cup sugar

1/4 cup ketchup

3 tablespoons rice vinegar

1 tablespoon Chef Percy's Five Spice Island Blend

Add grapeseed oil to sauce pot over medium heat. Add garlic and ginger. Sauté 2 minutes, stirring often – careful not to burn the garlic. Stir in dry sherry. Raise heat to high. Cook 3-5 minutes until alcohol taste subsides. Add hoisin, soy, sugar, ketchup, rice vinegar and Five Spice Island Blend. Reduce heat to low. Simmer 5 minutes. Adjust seasoning. Cook 10 more minutes or until sauce thickens slightly. Let cool. Refrigerate. Can be made one day ahead.

Short Ribs

3 tablespoons Chef Percy's Five Spice Island Blend

1 teaspoon kosher salt

1 tablespoon sugar

2 teaspoons ground black pepper

1 teaspoon ground cumin

1 tablespoon liquid smoke
4 pounds bone in beef short ribs
2 tablespoons grapeseed oil
2 chopped green onions

Combine the first six ingredients in large mixing bowl. Pat dry short ribs. Place in bowl. Coat all sides of short ribs with spice mixture. Cover in plastic wrap. Refrigerate overnight.

Preheat oven to 250F°.

Add 2 tablespoons grapeseed oil to large Dutch Oven over medium high heat. Place short ribs in hot Dutch Oven. Sear on all sides. Remove from heat. Transfer to oven. Roast 3 -4 hours until meat is tender (soft to the touch). Remove from oven. Turn on broiler. Brush short ribs liberally with glaze. Broil 3 minutes or until glaze bubbles, watching carefully to prevent burning. Garnish with green onions.

From my kitchen to yours
Chef Percy Oani...The Shores Restaurant, La Jolla