

FIVE-SPICE SHORT RIBS



INGREDIENTS

- 1½ cups dry sherry
- 1/2 cup oyster sauce
- 1/3 cup packed light brown sugar
- 8 beef short ribs
- 1 tablespoon salt
- 2 teaspoons five-spice powder
- 1 tablespoon vegetable oil
- 6 medium garlic cloves, smashed
- 1-inch piece fresh ginger, sliced
- 1 small jalapeño, diced

INSTRUCTIONS

1. Preheat the oven to 350°F and position a rack in the middle.
2. In a bowl, whisk together the sherry, oyster sauce, and brown sugar until well combined. Set aside.
3. Pat the short ribs dry with paper towels and season generously with salt and five-spice powder.
4. Heat a 3-quart Dutch oven over medium heat and add the vegetable oil.
5. When the oil is hot, add the ribs and sear until deeply browned, about 2 minutes per side. Transfer ribs to a plate and set aside.
6. Discard all but 1 tablespoon of the drippings. Return the pot to the stove and add the garlic, ginger, and jalapeño. Cook until fragrant, about 30 seconds.
7. Stir in the reserved sherry mixture and bring to a simmer.
8. Return the ribs to the pot, cover, and transfer to the oven. Cook until the meat is knife-tender, about 1½ hours.
9. Increase the oven temperature to 400°F and continue cooking, covered, until the ribs are sticky and glazed, about 30 minutes more.
10. Enjoy with a glass of 2021 Por Vida!