



KOREAN RIBS

GANGNAM STYLE

Gangnam styling tonight. These ribs can either be done in the oven or slow-cooker.

The sticky sauce glazed meat will be bone -fall apart tender, lip smacking & finger licking good...whoop,,, whoop.

Ingredients

- 1-1/3 cups drained canned whole tomatoes, coarsely chopped
- 1/2 cup soy sauce
- 1/2 cup dry white wine
- 2 tablespoons light brown sugar
- 4 whole star anise
- 8 Dandaragan Organic beef ribs
- Freshly ground black pepper
- 1-1/2 tablespoons vegetable oil; more as needed
- 6 cloves garlic, minced
- 2 cm piece fresh ginger peeled & cut into 8 slices
- 6 spring onions (white & green parts), cut into 4 cm lengths
- 1 tablespoon unsalted butter
- 3 medium leeks (white & light green parts), cut into 4 cm long julienne strips (2 to 2-1/2 cups), rinsed, & dried well
- salt

Method

- Heat the oven to 160 ° C.
- Put the tomatoes, 2/3 cup water, the soy sauce, wine, & brown sugar in a bowl & stir. Add the star anise.
- Use a heavy pot that's large enough to hold all the ribs, heat the oil over medium-high heat. Brown the ribs on all sides, about 2 minutes per side. Transfer to a platter.
- Brown the rest of the ribs, adding more oil if needed, & transfer to the plate.
- Pour off the fat from the pan, reduce the heat to low & add the garlic, ginger, & spring onions, stirring & pressing them against the pot, for 1 to 2 minutes to bring out their flavour.
- Return the ribs to the pot & pour the tomato & soy sauce mixture over them. Bring to a simmer & cover.
- Transfer the pot to the oven until the meat is very tender about, 2-1/2 to 3 hours. Or you can use a slow cooker & cook for about 8 hours. Move the ribs around once during cooking.

- Transfer the ribs to a serving platter.
- Discard the ginger & star anise.
- Pour the remaining sauce into a large, clear measuring cup. When the fat rises to the surface after about 5 minutes, spoon it off & discard.
- Meanwhile, melt the butter in a large frying pan over medium-high heat. Add the leeks & cook, stirring frequently, until they begin to brown, 3 to 5 minutes.
- Reduce the heat to medium low & continue cooking, stirring frequently until tender, about 3 to 5 minutes. Season with salt & pepper to taste.
- Reheat the sauce, season with pepper & more salt, if you like & pour it over the ribs. Scatter the leeks over the top & serve.