**LACQUERED SHORT RIBS**

The size of the short rib will determine how long they need to cook. Serve at least one rib per person. It looks like a lot of meat, but it will cook down. Besides the short ribs, the ginger sauce is worth noting. Pour the spicy-sweet sauce directly over the ribs in the slow cooker so it glazes the ribs as they cook.

Cover slow cooker and cook ribs until tender on high setting.

4-6 hours on high setting, or on low setting, 7-9 hours

**INGREDIENTS:**

FOR THE SHORT RIBS, BROWN:

1. 3 pounds of beef short ribs, trimmed and seasoned with salt and black pepper.
2. 1 Tbs. vegetable oil

FOR THE GINGER SAUCE, COMBINE:

1. ½ cup chopped scallions
2. ¼ cup minced fresh ginger
3. ¼ cup packed brown sugar
4. ¼ cup rice vinegar
5. ¼ cup Sriracha sauce (can reduce for less heat)
6. ¼ cup molasses
7. ¼ cup hoisin sauce
8. ¼ cup fresh lime juice
9. 1 Tsp. fennel seeds

**DIRECTIONS:**

FOR THE SHORT RIBS: BROWN RIBS IN OIL IN A SAUTE PAN OVER MEDIUM HIGH HEAT, 10 MINUTES, WORKING IN BATCHES IF NECESSARY.   
Transfer ribs to a 4-to 6-qt. slow cooker.

FOR THE GINGER SAUCE, COMBINE: scallions, ginger, brown sugar, vinegar, Sriracha, molasses, hoisin sauce, lime juice, fennel seed, in a measuring cup with a pour spout; pour over ribs.

COVER: slow cooker and cook ribs until tender on high setting, 4-6 hours or low setting 7-9 hours. Serve sauce over ribs with rice.