

Hoisin Mango Short Ribs with Asian Slaw

HOISIN MANGO BARBECUE SAUCE

3/4 cup olive oil
 12 oz yellow onions, diced
 2 1/2 oz roasted garlic cloves
 3 cup rice wine vinegar
 3 cup cider vinegar
 1/4 cup + 2 Tbsp whole coriander
 3 Tbsp whole cloves
 9 whole allspice
 1 qt + 2 cup ketchup
 3 (12-oz) bottles dark beer
 1 lb + 3 oz brown sugar
 1 lb Hoisin sauce
 7 1/2 oz tamarind puree, thawed
 7 1/2 oz mango puree, thawed
 3 Tbsp Worcestershire sauce
 3/4 oz canned chipotle in adobo, pureed

In saucepan over medium-high heat, heat oil. Add onions and roasted garlic. Sauté until onions are translucent. Add vinegars, coriander, cloves and allspice. Bring to a boil. Reduce heat. Simmer 10 minutes. Strain liquid and discard solids. Return liquid to saucepan. Add ketchup, 2 bottles of beer, brown sugar, Hoisin sauce, tamarind, mango, Worcestershire sauce and chipotle. Bring to a boil. Reduce heat. Simmer until sauce is reduced by 50%. Cover. Keep hot until ready to serve.

ASIAN SLAW

1 3/4 cup Asian Honey Mustard Vinaigrette
 1 lb + 8 oz shredded green cabbage
 12 oz shredded red cabbage
 6 oz snow pea pods, sliced
 6 oz zucchini squash, diced
 6 oz red radishes, diced
 6 oz carrots, diced
 2 oz green onions, diced
 1/4 cup fresh mint leaves, chiffonade
 1 Tbsp kosher salt

Prepare Asian Honey Mustard Vinaigrette.

Combine all ingredients. Toss to mix well. Cover. Keep chilled until ready to serve.

ASIAN HONEY MUSTARD VINAIGRETTE

1/2 cup sesame seed oil
 1/3 cup + 1 Tbsp + 2 tsp vegetable oil
 1/3 cup + 1 Tbsp + 2 tsp rice wine vinegar
 1/3 cup + 1 Tbsp + 2 tsp soy sauce
 2 tsp honey
 1 3/4 tsp extra-fine granulated sugar
 1 1/4 tsp minced peeled gingerroot
 1 1/4 tsp minced garlic
 1 1/4 tsp dry mustard
 3/4 tsp kosher salt

In blender or food processor, combine all ingredients. Blend until smooth. Cover. Keep chilled until ready to serve.

Preparation

Season ribs with salt and pepper on all sides. Heat oven-proof skillet over medium heat; add short ribs, brown on all sides. Turn heat to medium low, add equal parts water and dark beer using remaining beer (about half way up the sides of the short ribs), cover and simmer 2 hours. Meat should be tender and starting to pull from the bone. Drain any excess liquid.

Preheat oven to 250 degrees. Brush short ribs with half of the Hoisin Mango Barbecue Sauce and place skillet in oven for 15 minutes. Brush short ribs with remaining sauce and bake an additional 15 minutes until sauce sets. Let stand 20 minutes. Remove meat from the bone and cover until ready to serve.