JAPANESE

Kalbi Nikomi (Simmered Short Ribs)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**4**	**20 min**	**2 hr 30 min**	**Braise**	**Braising ribs**

Ingredients

- 1 kg (2¼ lb) beef braising ribs, in 5 cm (2 in) pieces
- 1 tbsp neutral oil
- 1 daikon (about 400 g / 14 oz), peeled and cut into thick rounds
- 4 cm (1½ in) ginger, sliced
- 2 scallions, white and green parts separated
- 4 hard-boiled eggs, peeled (optional)

SIMMERING LIQUID

- 500 ml (2 cups) water
- 120 ml (½ cup) sake (or dry white wine)
- 80 ml (⅓ cup) soy sauce
- 60 ml (¼ cup) mirin
- 3 tbsp sugar

Steps

1. Bring a pot of water to a boil, add the ribs and cook for 5 minutes. Drain and rinse off any grey scum.
2. Heat the oil in a clean heavy pot over medium-high heat. Sear the ribs for 2 to 3 minutes per side, until golden.
3. Add the simmering liquid, ginger and scallion whites. Bring to a boil, skim, then lower to the barest simmer.
4. Cover with the lid slightly ajar and braise for 1 hour 30 minutes, until the meat is nearly tender.
5. Add the daikon and the eggs if using. Simmer 40 minutes more, turning now and then, until the daikon is amber and soft and the sauce is syrupy.
6. If the sauce is still thin, uncover and simmer over medium heat for 5 minutes. Serve garnished with sliced scallion greens.

Notes

- **Make ahead:** chill overnight; the fat sets on top and is easy to lift off, and the daikon soaks up more flavour. Keeps 3 to 4 days; reheat to steaming hot.
- **Serving:** with plain rice and blanched greens, such as spinach or komatsuna.
- **Sweeter or lighter:** change the sugar by a tablespoon either way; the ribs are already rich.
- **Slow cooker:** do steps 1 and 2, then cook on low 8 hr or high 4 to 5 hr, adding the daikon for the last 2 hr (low) or 1 hr (high). Reduce the sauce in a pan.
- **Chef's touch:** let the ribs sit in the cooling sauce for 10 minutes before serving; the meat takes up the glaze and the sauce sets to a gloss.