FILIPINO

Short Rib Adobo

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**15 min**	**2 hr 30 min**	**Braise**	**Braising ribs**

Ingredients

- 1.2 kg (2⅔ lb) beef braising ribs, in 5 cm (2 in) pieces
- 1 tbsp neutral oil, for searing
- 1 head garlic, cloves smashed
- 120 ml (½ cup) soy sauce
- 120 ml (½ cup) cane vinegar (or white vinegar)
- 250 ml (1 cup) water
- 2 bay leaves
- 1 tbsp whole black peppercorns
- 1 tbsp brown sugar (optional)
- 2 tbsp neutral oil, for crisping the ribs at the end (optional)
- Steamed rice and sliced scallion, to serve

Steps

1. Heat the oil in a heavy pot over medium-high heat and sear the ribs in batches, 3 minutes per side, until browned. Return all the ribs to the pot.
2. Add the garlic, soy sauce, vinegar, water, bay leaves and peppercorns.
3. Bring to a boil and leave it uncovered for 3 minutes without stirring, so the sharp edge of the vinegar cooks off.
4. Lower the heat, cover and braise at a gentle bubble for 2 hours, turning the ribs every 30 minutes, until the meat is tender.
5. Uncover, add the sugar if you want a rounder sauce, and simmer over medium heat for 15 to 20 minutes, until the liquid reduces to a glossy sauce.
6. For crisp edges, lift the ribs out, heat the 2 tbsp oil in a skillet over medium-high heat and fry them for 1 to 2 minutes per side, then return to the sauce.
7. Spoon over rice and scatter with scallion.

Notes

- **Make ahead:** adobo is traditionally better the next day, and keeps 3 to 4 days in the fridge.
- **Sharpness:** if the sauce is too salty or sour, add a splash of water and simmer for 5 minutes.
- **Other cuts:** chuck or pork belly follow the same method.
- **Slow cooker:** sear first, then cook on low 8 hr or high 4 to 5 hr with only 120 ml (½ cup) water. Reduce the sauce in a pan, as in step 5.
- **Pair with:** sliced tomato and red onion dressed with a little vinegar and salt, or atchara (pickled green papaya).
- **Twist:** stir in 120 ml (½ cup) coconut milk with the sugar for adobo sa gata, a regional variation.