VIETNAMESE

Lemongrass Grilled Short Ribs (Sườn Bò Nướng Sả)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min + 4 hr marinating**	**10 min**	**Grill**	**Korean ribs**

Ingredients

- 1 kg (2¼ lb) Korean ribs (flanken-cut), 1 cm (⅜ in) thick

MARINADE

- 3 stalks lemongrass, tender white parts finely minced
- 4 cloves garlic, minced
- 2 shallots, minced
- 3 tbsp fish sauce
- 2 tbsp sugar

MARINADE (CONT.)

- 2 tbsp oyster sauce
- 1 tbsp soy sauce
- 2 tbsp neutral oil
- 1 tsp black pepper

TO SERVE

- Rice vermicelli or steamed rice, lettuce, mint, cucumber, pickled carrot and daikon
- Nước chấm (fish sauce dipping sauce)

Steps

1. Mix the marinade, then rub it into the ribs.
2. Marinate in the refrigerator for 4 hours or overnight, turning once.
3. Let the ribs sit at room temperature for 20 minutes. Heat a grill or grill pan to medium-high, about 200°C (400°F).
4. Scrape the heavy bits of lemongrass off the ribs so they do not burn.
5. Grill the ribs for 2 to 3 minutes per side, until browned and lightly charred at the edges. The sugars will flare, so turn the ribs promptly.
6. Rest for 3 minutes, then cut the meat between the bones.
7. Serve over noodles or rice with herbs, vegetables, pickles and dipping sauce.

Notes

- **Cutting:** the thin flanken cut cooks fast and soaks up flavour; if you only have braising ribs, slice the meat off the bone 1 cm thick.
- **Nước chấm:** mix 3 tbsp fish sauce, 3 tbsp sugar, 3 tbsp lime juice, 120 ml (½ cup) warm water and 1 minced chilli.
- **Indoors:** broil 8 cm (3 in) below the element, 3 minutes per side.
- **Air fryer:** preheat to 200°C (400°F). Cook the ribs in a single layer, in batches, for 6 to 8 minutes, flipping halfway, until browned and cooked through.
- **Freezer:** freeze the ribs raw in the marinade for up to 3 months; thaw overnight in the fridge.