

# GRILLED VIETNAMESE SHORT RIBS WITH TAMARIND GLAZE AND COCONUT JASMINE RICE

PAIRED WITH 2020 CABERNET SAUVIGNON | YIELDS 4 SERVINGS

## SHORT RIBS

### MARINADE

- 2 lbs Beef Short Ribs, flanken-style
- 2 stalks Lemongrass, white part only, finely minced
- 4 cloves Garlic, minced
- 2 tbsp Shallots, minced
- 3 tbsp Fish Sauce
- 2 tbsp Soy Sauce
- 1 tbsp Agave
- 1 tbsp Brown Sugar
- 1 tsp Black Pepper
- 2 tbsp Neutral Oil

### TAMARIND GLAZE

- 3 tbsp Tamarind Paste
- 2 tbsp Agave
- 1 tbsp Fish Sauce
- 1 tbsp Soy Sauce
- 1 tbsp Rice Vinegar
- 1 tsp Chili Flakes (optional)
- 1/3 cup Water

### TO SERVE

- Coconut Jasmine Rice
- Pickled Daikon Radish and Carrots (Do Chua)
- Fresh Herbs - Cilantro, Thai Basil, and/or Mint
- Lime Wedges

## METHOD

1. Combine all marinade ingredients in a bowl.
2. Coat the short ribs and marinate for at least 4 hours to overnight.
3. In a small pan, mix all glaze ingredients.
4. Simmer on low for 5 minutes until thickened.
5. Preheat a grill or cast-iron pan over medium-high heat.
6. Grill ribs for 3–4 minutes per side until caramelized.
7. Brush the ribs with tamarind glaze during the last minute of cooking.
8. Serve with jasmine rice, pickled vegetables, fresh herbs, and lime wedges.

## COCONUT JASMINE RICE

- 1 cup Jasmine Rice
- 1 can (13.5 oz) full-fat Coconut Milk
- 1/2 cup Water
- 1/2 tsp Salt
- 1 tbsp Brown Sugar
- 1 tbsp Coconut Oil
- 1-2 tbsp toasted Coconut Flakes

## METHOD

1. Rinse the jasmine rice in cold water until the water runs clear.
2. In a medium saucepan, combine the rinsed rice, coconut milk, water, salt, and sugar.
3. Bring to a simmer over medium heat, then reduce the heat to low, cover, and cook for 15-20 minutes, until the rice is tender and the liquid is absorbed.
4. Remove from heat and let it sit, covered, for 5-10 minutes. Fluff with a fork. Yields 4 servings.