



Recipes

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Vietnamese BBQ Short Ribs

Serves 1

Ingredients:

3 Tbsp. Sriracha Sauce
1/2 cup Lemongrass , chopped
4 cups Yellow Onions , chopped
4 Tbsp. Fresh Garlic , chopped
3 Tbsp. Fresh Ginger , chopped
1/2 cup Fish Sauce
2/3 cup Ketchup
1/2 cup Vegetable Oil
2/3 cup Hoisin Sauce
1/2 cup Sweet Soy Sauce
2 oz. vol. Honey
1/2 cup Rice Wine Vinegar
5 lbs. Beef Short Ribs, Boneless

Directions:

1. Place ribs in 2" deep pan.
2. Place remaining nine ingredients together in a food processor and pulse until vegetables are minced.
3. Coat short ribs with 1/2 of marinade. Cover and refrigerate up to 24 hours in advance.
4. Smoke ribs over low heat and pour excess marinade into drip pan.
5. Smoke ribs until fork tender and meat begins to fall apart.
6. For remaining marinade: Place ingredients in a small saucepot over medium heat. Bring to a simmer and reduce by 1/2. Hold glaze warm for service.
7. Remove ribs from smoker and brush with remaining hot bbq glaze to serve.