

# GRILLED LEMONGRASS SHORT RIBS *with* SWEET PICKLED JALAPEÑOS AND CRISPY RICE

Serves 4

**REMEMBER, BEST PRACTICE: READ THE RECIPE ALL THE WAY THROUGH BEFORE YOU START COOKING!**

This recipe may seem long, but its length belies the active time that it actually takes to cook.

Don't forgo making the jalapeños with this dish... they REALLY make the ribs come alive! And fear not the heat: the sweetness of the pickling liquid will mellow the spice of the chiles.

For the crispy rice, use any ol' leftover rice that may be lying around. Or double the recipe for my [Ride or Die Creamy Coconut Rice](#)! Whether you make this recipe or plain steamed rice, spread rice on a baking sheet and transfer to the refrigerator to chill before crisping, for at least an hour or up to a day in advance.

**LINK HERE:** <https://norasingley.substack.com/p/burnt-honey-is-back-was-it-ever-a>

No grill? No problem. Char the ribs, in batches, in a screaming hot cast iron skillet with a bit of vegetable oil, just a few minutes per side. Or use your broiler and cook until charred on one side. Flip and repeat. Broilers vary! This could take 2-5 minutes per side.

**2 stalks lemongrass**

**3/4 cup plus 2 tablespoons rice wine vinegar, divided**

**3 tablespoons fish sauce**

**2 tablespoons mirin (or substitute 2 teaspoons granulated sugar)**

**1 tablespoon vegetable oil, plus additional for crisping rice and oiling grill grates**

**4 large cloves garlic, peeled and grated**

**2 packed tablespoons finely grated ginger (plus any accumulated juice)**

**Kosher salt**

**1 bunch cilantro (and/or mint and basil, if desired)**

**2 1/4 pounds flanken cut beef short ribs (about 10-12 pieces, each slice 1/4-inch thick)**

**3 jalapeños, thinly sliced**

**2 tablespoons plus 1 teaspoon granulated sugar**

**[Ride or Die Crispy Coconut Rice](#), doubled, or 3 cups cooked rice, spread out in a layer and cooled uncovered in the refrigerator, preferably made a day in advance**

**Flaky salt, for serving**

## MARINATE THE RIBS

1. Cut the bottom 5-inches off of the lemongrass stalks. Discard the tops or reserve for a soup or stock. With a sharp chef's knife, cut each piece in quarters lengthwise, for a total of eight long stalks. Now thinly cut crosswise and finely chop into small pieces. You should have about 1/2 cup of chopped lemongrass.

2. Add the lemongrass to a medium bowl, along with  $\frac{1}{4}$  cup plus 2 tablespoons rice wine vinegar, fish sauce, mirin (or sugar), vegetable oil, garlic, ginger, and 2 teaspoons salt. Mix to combine. Add the stems from your cilantro bunch, if desired (just chop off the stems and keep the leaves for serving.)

3. In a large resealable plastic bag, arrange half of the ribs in a single layer. Pour half of the marinade onto the ribs, flipping to coat. Add the remaining ribs in layers, pouring the marinade on top to distribute the lemongrass evenly and dress all sides. Press out any air, seal, and transfer the bag to the refrigerator, flipping every so often if you remember, for at least 3 hours and up to a day in advance.

### **PICKLE THE JALAPEÑOS**

4. Place the sliced jalapeños in a small, heatproof jar or glass.

5. In a small pot, combine the remaining  $\frac{1}{2}$  cup rice wine vinegar,  $\frac{1}{4}$  cup water, the granulated sugar, and 1 tablespoon salt. Bring to a low simmer, stirring just until the sugar and salt dissolve. Do not boil (this will cook off the vinegar).

6. Pour the brine over the jalapeños in the jar. Let sit at least 1 hour before serving. (Jalapeños can be pickled weeks in advance. Store in the refrigerator.)

### **MAKE CRISPY RICE, IF DESIRED!**

7. Heat the largest skillet you have over medium-high heat until hot, about 2 minutes. Add 1 tablespoon vegetable oil and swirl to coat.

8. Add the rice, drizzle the top with the remaining tablespoon of oil, and stir to coat. (If the skillet isn't big enough, you may need to crisp the rice in 2 batches.) Spread the rice in an even layer, lightly pressing to encourage contact with the bottom of the skillet. Cook, *without stirring*, until the bottom of the rice is lightly golden, about 6-10 minutes. Take little peeks with a fork from time to time to see how the crisping is progressing. Note that drier, day-old rice will crisp more quickly; rice that is freshly made or less dry will take longer, up to 15 minutes.

9. When the rice is crisp on the bottom, stir again, adding a bit more oil if the rice seems dry. Spread and press in an even layer, and continue to cook until crisp on the underside, about 4-8 minutes more. Remove from heat, season to taste with salt, and toss to distribute seasoning. Warm slightly before serving. Note: no need to go crazy with the crisping: overly crisp rice will be dry and crunchy; the variation of both soft and crisp is what you're after.

### **GRILL THE SHORT RIBS**

10. Remove the short ribs from the marinade, shaking off excess marinade into the bag. Lightly pat dry with paper towels and place on a plate or sheet pan.

11. Transfer the marinade to a small pot and bring to a boil over high heat. Simmer until slightly reduced and lemongrass is softened, about 6-10 minutes. Season to taste with salt. Reheat before serving.

12. Prepare a hot fire in a grill, or preheat a gas grill to high. Brush and oil the grill grates.

13. Place the ribs on the grates and grill until beginning to char on the edges and grill marks appear on the underside. Flip. Continue to grill on the second side, until darkened in most spots. Give the ribs one final flip and kiss the first side again for an additional 30 seconds or so. This should all take less than 8 minutes total. If your grill is extremely hot, the ribs may cook through in 2-3 minutes per side. Expect flare ups—totally fine—these ribs are fatty! If on a charcoal grill and your flames are wildly engulfing the ribs, remove the ribs, let the charcoal cool down a touch, and return ribs to the grill when the coals aren't quite as hot. Remove ribs to a platter.

14. Season to taste with flaky salt and serve! Drizzle jalapeño pickling liquid over the ribs and top with jalapeños, reduced marinade, and ci.

**NOODLE**