

# The Friendly Society

The Friendly Society combines cozy, rustic comfort and elegant European decor to create a trendy dining vibe that is perfect for a relaxed dinner with friends or a romantic night out with classy cocktails, and a stunning river view. Since opening in July 2019, it has quickly established itself as a destination in Elora.

Chef Brandon Taylor creates seasonal menus from local ingredients that focus on Canadian classic comfort food with a modern, elevated twist that would not be out of place in Montreal or Toronto.

The bar features natural and kind wines, craft cocktails, and an eclectic selection of local and international beers.

## Korean Braised Beef Short Ribs

### Ingredients

- 1 medium onion, thinly sliced vertically
- 8 large cloves garlic, sliced
- 2 tbsp minced ginger
- 2 cups beef broth
- 1/2 cup soy sauce
- 1/4 cup brown sugar
- 2 tbsp unseasoned rice vinegar
- 2 tbsp gochujang (fermented Korean chile paste)
- 1 tbsp sesame oil
- 2 tbsps + 1 tsp canola, vegetable or peanut oil
- salt and black pepper
- 4 long-cut bone-in beef short ribs (2 1/2 to 3 lbs), trimmed of excess fat
- 2 tablespoons cornstarch
- 2 bunches scallions, root ends trimmed
- 2 tbsps toasted sesame seeds
- Kimchi (optional)
- Cooked brown rice (optional)
- Shredded carrot (optional)



## Korean Braised Beef Short Ribs

These Korean Braised Ribs are slightly spicy, slightly sweet and totally amazing! Impress your family with a meal that will fill your home with the aromas of South East Asian cooking.

Yield: 4

Prep Time: 15 minutes

Cook Time: 6 hours

Total Time:

6 hours 15 minutes



### Instructions

1. Combine the first 9 ingredients in a slow cooker.
2. Set slow cooker to high to preheat.
3. Heat 2 tablespoons oil in a large skillet or sauté pan over medium-high heat.
4. Generously season beef short ribs with salt and black pepper. Add short ribs to pan, reduce heat to medium and brown well on all sides, approximately 2-3 minutes per side.
5. Transfer ribs, meat side down, to the slow cooker.
6. Cover and cook on high for 4-6 hours or until very tender.
7. Combine cornstarch with approximately 4 tablespoons of the cooking liquid in a small bowl and stir until smooth. Pour cornstarch mixture into the slow cooker, stir to blend and cook uncovered on high for approximately 20 minutes.
8. Turn slow cooker off and let stand 10 minutes. (Sauce will thicken more upon standing.)
9. Heat remaining 1 teaspoon oil in a skillet or sauté pan over medium-high. Cook scallions, 2-3 minutes or until slightly softened and browned.
10. Serve short ribs with scallions, kimchi, cooked brown rice and shredded carrots.

