

Crockpot Korean Beef Tacos

Servings : 8

Amount	Measure	Ingredient - Preparation Method
5	pounds	beef short ribs
10	ounces	low sodium soy sauce
1	cup	packed brown sugar
6	cloves	garlic - minced
4	tablespoons	ginger - grated
6	tablespoons	rice vinegar
2	tablespoons	dark sesame oil
2	tablespoons	olive oil
2	tablespoons	sriracha
1	cup	water
1		cucumber
		thinly sliced red onion rounds
1/2	teaspoon	salt
2	tablespoons	rice vinegar
		crushed red pepper flakes
16		small tortillas
		cilantro
		bean sprouts
		sour cream
		sriracha

Cucumber slaw: Slice the cucumber very thinly and sprinkle with salt. Place in a colander and let sit for up to an hour over a bowl in sink.

Shake additional water from colander or pat dry.

Transfer to a bowl and toss with red onions, rice vinegar, and red pepper flakes. Refrigerate until ready to use.

Spray slow cooker with non-stick spray and add ribs.

Whisk soy sauce, sugar and vinegar with garlic, ginger, sriracha and oils.

Pour over ribs and add 1.5 cups water.

Cook on low for 8 hours.

Remove 1.5 cups of cooking liquid and skim fat. Boil until reduced by half. Separate meat from bones and pour reduced liquid over the top.

Spoon beef onto tortillas, topped with slaw, cilantro, bean sprouts, sriracha and a dollop of sour cream