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People love to eat beef ribs no matter how the way to cook its delicious ingredient. On the typical market, you will find beef ribs will be sold in intact size. You are able to choose the back side (top side) or short side (bottom side). The topside usually has a bigger bone and less of meat on the other hand the bottom side has a thinner bone and the thick meat.

Nevertheless if you go to modern market, you will get the ribs is cut in pieces with the thicker of meat. Regardless what side you choose, make sure that you don’t select which the thicker fat around.

Typically, ribs are boiled in a longer time but sometimes that is still tough. So, how to accomplish this matter? It is the ways could be applied. Boiling beef ribs could be done by using these two ways. Those are boiling in typical pan or pressure cooker.

No matter which way you take, it is imperative to keep in mind that the fire to boil is not allowed in high heat. If the ribs are boiled in high heat, the fiber of the meat will shrink quickly hence it will need a longer time to be well-worn.

The right steps to get your beef ribs cooked properly are firstly boiling the water and the seasoning. Then, enter the beef ribs and then directly reduce the fire until quite low and keep cooking with this low fire until the ribs get soft. For cooking by using pressure cooker, you have to calculate the time boiling 30 minutes after the pan hissing. Then you will get your beef ribs delicious and feels soft.