

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE BEEF CHEEKS IN A CHIPOTLE BRAISE

1 package Prairie Street
Co. Beef Cheeks

1 fresh chili, finely
chopped

½ teaspoon cumin

½ teaspoon cinnamon

1 teaspoon coriander

1 teaspoon white pepper

1 chipotle with 1
tablespoon of adobo
sauce

1 yellow onion, chopped

2 cloves garlic, smashed

1 quart chopped tomatoes

1 cup water

2 cups dry kosher red
wine, such as Cabernet
Sauvignon

1 tablespoon extra virgin
olive oil

Kosher salt

Preparation

- 1 Using a paper towel, pat dry your Beef Cheeks to remove any excess moisture and then lightly season both sides with kosher salt and ground black pepper.

Cook

- 2 Heat a heavy bottom cast iron pot over medium to high heat. Once hot, add your extra virgin olive oil and then sear both sides of your Beef Cheeks starting with the fat side down. When each side has a nice crust and is golden and brown, remove them from the pot and set aside.

- 3 Reduce the heat to low and add your spices into the fat: cumin, coriander, cinnamon, white pepper, and chili. Using your wooden spoon, keep stirring the spices and after about 15 to 30 seconds, add your chipotle with adobo sauce and stir for another 15 to 30 seconds before adding your chopped onion and smashed garlic. Add your kosher red wine and scrape the fond from the bottom of the pan. Allow the red wine to reduce for about 3 to 5 minutes before adding your chopped tomatoes and water. Combine the flavors and increase the heat to medium to allow the liquid to reduce for about 5 minutes. Add your Beef Cheeks back into the pot, cover with a tightly fitted lid. Place the pot in your 325°F for about 3 hours.

- 4½ Meanwhile, make your Charoset Inspired Salsa. In a medium mixing bowl combine all of your salsa ingredients leaving the diced avocado and sweet hibiscus tea for last. Be sure to serve this within 15 minutes of prepping so the ingredients do not begin to get soggy.

Plating

- 5 In your pot, shred the Beef Cheeks apart using two forks.

Freshly ground black pepper

INGREDIENTS LIST FOR THE CHAROSET INSPIRED SALSA

1 Fuji apple, diced

1 lime, juice only

1 orange, diced

¼ cup slivered almonds

¼ cup cilantro, finely chopped

½ of one fresh chili, finely chopped

1 avocado, diced

½ cup sweetened hibiscus tea

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Serve the shredded Beef Cheeks with Chipotle Sauce either in a tortilla, over rice, or even on toasted matzo and top with a tablespoon of your CharoSet Inspired Salsa.

Bete'avon!