

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Beef Korean / Miami Cut
Short Ribs

1 teaspoon fennel seed

2-3 medium yellow
onion, quartered

5 carrots, peeled and cut
in half

2 cups campari
tomatoes, quartered

2-3 cups dry Kosher
white wine, Sauvignon
Blanc preferred

½ cup Hawaii spice
blend (see below)

Freshly chopped fresh
parsley, for a generous
garnish

- 1 To Prepare Your Hawaii Miami-Style Short Ribs. Preheat your oven to 300F.
- 2 In a small mixing bowl, combine your Hawaii spice blend: ground cumin, ground turmeric, ground black pepper, and kosher salt. Set aside.
- 3 In a heavy bottom enamel or cast iron dutch oven, layer in this order: carrots, yellow onions, Miami-style short ribs, chopped tomatoes, fennel seeds, dry Kosher white wine, and enough water to bring just up to the meat. Generously season all of the ingredients with the Hawaii seasoning. Cover with the lid and place in the center of the oven for about 2 ½ to 3 hours.
- 4 While the stew is braising, make your schug. In a food processor zip together all of the ingredients into a pesto-like consistency. If you prefer a more sauce-like consistency add a bit more canola oil or water. Be sure to scrape the sides of your food processor while blending to ensure everything is processed evenly.
- 5 When desired consistency is achieved, transfer to a bowl, cover with plastic wrap and place in the refrigerator until ready to serve.
- 6 After about two hours, check on your stew. Because the Miami-Style short rib is a thinner cut a meat thermometer may not get the most accurate reading, however, you can use the probe to test the meat simply by "puncturing" the meat. If the probe slides in and out easily, the meat is done. This is referred to as a "fork test".
- 7 Once ready, serve the Hawaii Miami-Style Short Ribs over couscous or with a few slices of rustic bread. Spoon a generous dollop of the schug on top and garnish with freshly chopped parsley.

Bon Appétit!