

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street's Kosher
Korean/ Miami Cut Short
Ribs

2 Cups of soy sauce

1 Tablespoon sesame oil

1 Cup of brown sugar

1 Onion

1 Bunch of scallions

1 Prickly pear

1 Cucumber

1 Cilantro bunch

3 Cloves of garlic

1 Cup of grated ginger

1 Carrot

Kosher salt

Black Pepper

1

Marinade

2

In a blender add soy sauce, onion, garlic, sugar, and ginger. Puree until smooth, add two cups of water and pour over the ribs. Marinate the ribs for at least 30 minutes. They can marinate overnight in the refrigerator.

3

Heat the cast iron griddle on the grill. Add ribs to the cast iron make sure you hear a sizzle. This is a quick cook. We are using high direct heat. Flip the ribs after 8 minutes or when the temperature is 90°F/32°C. After another 8 minutes remove the ribs. Cut the bones away from the meat and return the bones to the grill. Cook the bones to a medium well 150°F/66°C.

4

Next add the scallions and the scooped-out center of the prickly pear directly on to the grill. Shave the cucumber with a potato peeler into ribbon strips. Do the same with a carrot. Mix the cucumber, carrot, ½ cup of chopped cilantro and some sesame oil in a bowl.

5

Next slice the meat into ½ inch pieces. The center should be rare to medium rare. Add the meat back to the grill, sear and caramelize the freshly cut sides. This is a quick sear, just a minute on each side.

6

Place the bones on the plate and top with sliced meat. Next cut the scallion and prickly pear and add to cucumber salad. Drizzle sweet soy sauce on the plate and enjoy.

Bete'avon