

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 pack Prairie Street
Prime USDA Prime Short
Rib Cubes

1 small onion, diced

2 large cloves garlic,
peeled and chopped

1 teaspoon ground cumin

1 teaspoon ginger, dried
or fresh

1 cinnamon stick

1/4 teaspoon Harissa or
another dried chili flake
(optional)

1 cup of red kosher wine

1 cup of chicken stock

2 sweet potatoes, peeled
and cut

4 dried apricots, diced

1/4 cup chiffonade
(finely chopped) parsley

Freshly ground black
pepper

Kosher Salt

Extra virgin olive oil as
needed for cooking

- 1 Using a multi-cooker or Instapot
- 2 Set to sauté and let heat up
- 3 Pat dry short ribs
- 4 Salt and pepper on both sides, be generous. It is flavoring the whole dish.
- 5 Drizzle olive oil in the pot.
- 6 Add short ribs in small batches to brown. Do not overcrowd. We want to build a brown sticky flavor base at the bottom of the pot. Remove short rib cubes. Drizzle more oil. Add onions and stir and coat with oil in the pot. Add garlic and other spices. In this step we are building the flavor base. Heating up spices will awaken them. Add sweet potatoes, apricots and gently stir and coat with onion mix. Next, add short ribs back and any juices. Deglaze with wine. The wine will release all the browned sticky flavoring from bottom of the pot. Add stock and put on lid.
- 7 Switch setting in multi-cooker to pressure cook and set time for one hour. Put the top valve on sealing mode. This allows the pressure to build.
- 8 After 1 hour the multi-cooker will release pressure gradually and move to a warming setting.
- 9 Use caution if opening immediately. Use a towel and set to vent.
- 10 Once open, spoon into a bowl and garnish with parsley. Enjoy!

Bete'avon