

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street's Kosher
USDA Prime Short Ribs

3 Sweet Potatoes

1 Cup of Harissa

Olive oil

Kosher salt

Black Pepper

1 Bunch of micro greens

Coffee Dry Rub

3 Cups of ground coffee

1 Cup brown sugar

1 Cup of salt

1 Cup of black pepper

1 Cup of Za'tar

1

Preheat the smoker to 235°F/113°C.

2

Mix all dry rub ingredients in a bowl.

3

Coat the short ribs with the dry rub. Be heavy handed and make sure all surfaces are covered. Place ribs on the grill. To ensure the ribs do not dry out put either a tin of water in the smoker or occasionally spray with water or apple cider vinegar. Close the lid and let smoke for 4 hours. Ribs take roughly about 4-5 hours to cook on a smoker. Smoked meats take roughly 1-1½ per pound. Factors like outside temperature, the smoker, butcher paper etc. affect the cooking time.

4

After 4 hours add the sweet potatoes. First coat the sweet potatoes with olive oil, harissa, and salt. Rub the mix on the skin. Place the sweet potatoes on a piece of foil in the smoker. Cook for one hour. When soft cube the sweet potato drizzle with olive oil, mix in micro greens, and add salt and pepper.

5

Next remove the ribs. Let them rest. Cut in between the bones. The meat should have a nice smoke ring and be very tender. Serve with your favorite sauce or enjoy plain.

Bete'avon