

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE BEEF SHORT RIB CUBES-

4-6 Prairie Street Prime
USDA Prime Beef Short
Rib Cubes

Kosher salt

freshly ground black
pepper

extra virgin olive oil

1 white onion, quartered

2 ribs celery, quartered

1 inch fresh ginger, thinly
sliced on diagonal

2 cups lapsang souchong
tea, brewed strong

water

TO PREPARE THE BEEF SHORT RIB CUBES

- 1 Preheat your oven to 250F.
- 2 Using a paper towel, remove any excess moisture from your beef short rib cubes and generously season each side with Kosher salt and freshly ground black pepper.
- 3 Prepare the aromatics for the braise by quartering the celery and white onion, and thinly slicing the ginger.
- 4 Heat a large braising pan over high heat and add the extra virgin olive oil. Sear around all sides of the beef short rib cubes in batches to ensure you do not overcrowd the pan. Once all cubes are seared, allow them to rest bone side down on a sheet pan.
- 5 Meanwhile, reduce the heat on the pot to low and add the ginger, celery, and white onion. Using a spoon, stir the aromatics to begin lifting some of the brown bits from the bottom of the pot. Add one cup of lapsang souchong tea to deglaze.
- 6 Generously top each beef short rib cube with approximately one tablespoon of the Thai Inspired Paste (see process below).
- 7 Place the beef short rib cubes bone side down into the braising pot. Add in the remaining lapsang souchong tea and enough water to bring the liquid level to halfway up the meat, being sure not to knock off the paste. If desired, add in the remaining Thai Inspired Paste to the braise. Cover with a tight lid and place in a 250F oven for approximately 90 minutes or until the internal temperature of the cubes reach 200F.
- 8 Once cooked, allow the meat to rest in the braising liquid for about 20-30 minutes so the internal temperature of the beef rises to 205-210F.

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Serve your Thai Inspired Beef Short Rib Cubes with its broth over white rice and top with chopped cilantro, spring onion, and a squeeze of fresh lime juice.

INGREDIENTS LIST FOR THE THAI-INSPIRED SPICE BLEND

4 cloves garlic, peeled

3 kaffir lime leaves, destemmed

1 medium shallot, diced

1 small chili, chopped with ribs and seeds

1 tbsp fresh galangal, chopped

1 stalk fresh lemongrass, chopped

½ tsp fennel seeds

2 tbsp pine nuts

½ tsp cumin

1 tsp lime zest, freshly grated

2 tbsp Kosher salt

Freshly ground black pepper

TO PREPARE THE THAI INSPIRED PASTE

1

In a marble mortar or food processor, place the garlic, kaffir lime leaves, diced shallot, chili, galangal, Kosher salt, and freshly ground black pepper. Using the pestle, grind all of the ingredients until they begin to break down. Once a thick, rough paste begins to reveal itself, add the fennel seeds, pine nuts, cumin, and fresh lime zest and give the paste a final round of grinding and mixing.

2

The Thai Inspired Paste can be prepared 3–4 days in advance and stored in an airtight container in the refrigerator.

Bon Appétit!