

SPOTLIGHT RECIPE

SHORT RIB AL PASTOR

SERVES 10



INGREDIENTS

- 3 pieces dried chili guajillo
- 1/2 cup pineapple juice
- 2 cups fresh pineapple, diced
- 1 cup Spanish onion, diced
- 1/4 cup apple cider vinegar
- 1 tablespoon achiote paste
- 2 teaspoons ground cumin
- 3 teaspoons kosher salt
- 2 ounces canned chipotle in adobo sauce
- 2 teaspoons ground allspice
- 2 quarts water
- 1 tablespoon finely ground black pepper
- 2 pieces dried bay leaf
- 8 pounds beef short ribs, bone in

DIRECTIONS

Preheat the oven to 300 F.

Steep the chili guajillo in 2 cups of warm water for 30 minutes. Once softened, strain the excess water and remove the seeds and veins. Set aside.

In a saucepot, combine the pineapple juice, diced pineapple, chili guajillo, onion, apple cider vinegar, achiote paste, cumin, salt, chipotle in adobo, allspice, water, black pepper and bay leaf. Place over heat and bring to a simmer.

Remove from the heat and place in a blender. Puree until smooth and reserve for later use.

In an oven-proof pan place the short ribs, pour reserved liquid over the short ribs and cover. Place the short ribs in the oven and cook for 3 hours. Flip the short ribs on other side halfway through the cooking process to ensure even cooking. After 3 hours check for tenderness; the meat should pull away from the bone. Remove the short ribs and reserve the cooking liquid.

Preheat a grill to 350 F.

Place the short ribs on the grill and let char on all sides. Use the reserved cooking liquid to baste as needed.

Side dishes

Tortillas • Jalapeno Rice • Pineapple Salsa

