

## INGREDIENTS

### For the Miami Ribs:

10 pc x Miami ribs (beef short ribs (flanken) that have been sliced into thin strips across the bone by the butcher. They're about ½-inch thick, usually are 4 bones across)

½ cup soy sauce

½ cup fresh orange juice

1 can Coca Cola

½ cup hoisin

½ cup Fbly by Jing chili oil

1 knob ginger

4 cloves garlic

1 jalapeño, stemmed

1 bunch of green onions

Hot Pepper Agrodolce, recipe follows

1 lime, for serving

½ orange, for serving

### For the Hot Pepper Agrodolce:

4 scotch bonnet peppers (habaneros can work too)

2 red bell peppers

1 jalapeño

1 knob ginger

2 cloves garlic

1 cup sugar

1 cup red wine vinegar

1 cup water

2 limes, juice and zest

1 bunch cilantro, stems only



## MIAMI RIBS WITH HOT PEPPER AGRODOLCE

### DIRECTIONS:

#### For the Miami Ribs:

1. Blend everything and marinate the beef ribs for 24 hrs.
2. The next day, set the oven to broil.
3. Line a tray with aluminum foil and then place a resting rack on top.
4. Place oven rack high, close to the broiler. Then place ribs on the rack in the tray.
5. Cook until charred about 2-3 minutes.
6. Then flip the ribs and cook until charred on the other side - another 2-3 minutes.
7. Pull out of the oven and spoon agrodolce all over.
8. Serve topped with a squeeze of lime juice and orange juice.

#### For the Hot Pepper Agrodolce:

1. Blend scotch bonnets, red peppers, jalapeño, ginger, and garlic into a paste in a blender.

2. In a pot, add pepper paste, sugar, water, and vinegar.
3. Bring to a boil and reduce on low heat until it has become a caramel or agrodolce.
4. Zest limes into the hot agrodolce followed by the juice.
5. Chop the stems like you would chives, add to the pot, and stir in.

Yield: 5-6 servings