

**#103: Culinary Roots**

**Short Rib Coconut Adobo**

**Susan Spicer, Rosedale/Bayona**

2 pounds beef short ribs (boneless) or 3 pounds (bone in)

2 cans coconut milk

1 cup soy sauce

1½ cups cane vinegar

½ cup shaved garlic

½ cup sliced jalapenos

3 bay leaves

1 teaspoon black pepper

Cooked white rice

Cilantro leaves, washed, picked and lightly chopped

Scallions, washed and sliced

Chopped tomato or mango (optional)

Preheat oven to 325 degrees.

Place beef in a Dutch oven or rondeau and add coconut milk, soy sauce, cane vinegar, garlic, jalapenos, bay leaves and black pepper. Bring to a boil over medium-high heat, then cover and place in the oven. Cook for about 2 hours, checking every 30 minutes to make sure there is enough liquid in the pot. Add a little water if necessary. When the beef is fork tender, remove from oven. Lift short ribs onto a platter, then carefully pour liquid into a tall measuring cup or container. Let settle, then skim the excess fat from the top. Pour remaining liquid into a small pot, adding a little water or coconut milk, and keep warm while portioning the beef. Cut into 4 or 6 pieces and serve over hot rice, then top with sauce, making sure to remove bay leaves. Sprinkle with cilantro and scallions. If desired, garnish with chopped tomato or mango.

Serves 4-6.