



Recipes

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Chili-Lime Glazed Short Rib Wrap

Serves 1

Ingredients:

- 1 each Mission 12" Garlic Herb Wrap (10252) , warmed
- 3 1/2 lbs. Short ribs, bone-in
- 2 Tbsp. Dark Brown Sugar , divided
- 1/4 cup Dark Brown Sugar , divided
- 2 tsp. Sesame Oil
- 2 tsp. Chili-lime seasoning Chili Flakes
- 1/4 cup Soy Sauce
- 1 each Red Onion , grated
- 1 Tbsp. Salt
- 1 tsp. Black Pepper
- 2 Tbsp. Chipotle pepper, ground
- 1/4 tsp. Cayenne Pepper
- 2 each Lime Zest and juice
- 3 Tbsp. Unsalted Butter , cold
- 1/4 cup Pickled vegetables (carrot, radish, onion, cucumber etc.)
- 1/2 cup White Rice , prepared, warmed
- 2 Tbsp. Green Onions , sliced
- 1/4 cup Arugula
- 2 Tbsp. Cilantro , chopped

Directions:

1. Pre-heat convection oven to 300F.
2. Prepare marinade. In a mixing bowl combine 2 tbsp. brown sugar, sesame oil, Chili-Lime seasoning, soy sauce, red onion, salt, black pepper and whisk together.
3. Marinate short ribs for 6 hours to overnight under refrigeration.
4. Transfer ribs bone-side down in roasting pan, cover with marinade, add 1 1/2 cup water. Cover with foil and roast for 3 hours.
5. Remove foil and roast for another 15 minutes.
6. Pull ribs from liquid and shred.
7. Remove bones and drain excess fat off of the liquid.
Tip: refrigerate overnight and remove fat solids from surface of liquid.
8. Add cooking liquid to a pan over medium-high heat and add in remaining 1/4 cup dark brown sugar, chipotle pepper, cayenne pepper, lime zest and juice.
9. Reduce liquid until starts to thicken. Remove from heat, add cold butter, and stir into sauce.
10. Add shredded short rib meat into sauce to coat.
Store under refrigeration and use within 5 days.