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

DIRECTIONS:

MIAMI RIBS
WITH HOT PEPPER AGRODOLCE

**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