

Pineapple Chipotle Grilled Short Ribs

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		ribs
3/4	cup	pineapple juice
1/3	cup	soy sauce
1/4	cup	worcestershire sauce
1/4	cup	fresh lime juice
1/2	cup	brown sugar
1	inch	fresh ginger - peeled and chopped
1	clove	garlic - peeled
2	teaspoons	ground cumin
3		chipotle peppers in adobo
3	pounds	korean style short ribs - 1/2" thick
		pico de gallo
1 1/2	cups	fresh pineapple - diced
1		plum tomato - diced
1		jalapeno - minced
1/4	cup	red onion - diced
3	tablespoons	fresh lime juice
3	tablespoons	extra virgin olive oil
2	yb	cilantro - chopped
		kosher salt

In a food processor, blend pineapple juice, soy sauce, worcestshire sauce, lime juice, sugar, ginger, garlic, cumin and chipotles until smooth. Reserve 1/3 cup, then pour the rest into a large bowl or baking dish. Add the ribs, making sure to coat both sides.

Mix all pico ingredients, season with salt and pepper.

Grill shortribs, flipping once, about 2 to 4 minutes per side, or 6-7 on a grill pan. Remove and let rest for a few minutes before cutting each rib into sections around each bone.

Drizzle ribs with reserved sauce and serve with pico de gallo.