

A LITTLE TASTE OF HERON'S KEY

This recipe is brought to you by Chef
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Short Rib Lettuce Wraps

(Makes 2 12oz portions)

INGREDIENTS

- 8 oz boneless chuck short rib beef
- 1/2 cup long grain rice
- 1 & 1/3 Tbsp fresh ginger root
- 1 Tbsp garlic cloves
- 1 & 1/2 limes
- 1 tsp sesame oil
- 1 & 1/2 tsp brown sugar
- 1 tsp kosher salt
- 10 Boston Bibb lettuce leaves
- 1/2 English cucumber
- 1/2 cilantro bunch
- 1 Tbsp coconut oil
- 1/4 cup & 3 Tbsp walnut halves

DIRECTIONS

Place short ribs on a plate and freeze uncovered for 15 minutes. Cook rice according to directions. Add finely grated ginger, garlic cloves and the juice of 1 lime to a medium bowl. Cut remaining lime into wedges and reserve for serving. Add brown sugar, sesame oil, and salt to the bowl and stir with a fork to combine. Cut short ribs crosswise against the grain as thinly as possible. Add to bowl with marinade and massage into meat until coated. Let sit at room temperature for 15 minutes (or as long as 2 hours). Meanwhile, tear Bibb lettuce into large pieces. Rinse and thoroughly dry. Crush walnuts into small pieces and set aside for serving. Slice cucumber in half lengthwise, then cut crosswise half-moons. Heat half of the coconut oil in a large nonstick skillet over medium-high heat until shimmering. Add half of short ribs in a single layer and cook, undisturbed, until deeply caramelized on one side, about 3 minutes. Turn with tongs and continue to cook until second side is deeply caramelized, about 1 minute longer. Transfer to platter. Return skillet to medium-high heat, add remaining coconut oil and repeat with remaining meat. Arrange cooked rice, steak and reserved walnuts on platter with vegetables. Garnish with cilantro.



WINE PAIRING: Francis Ford Coppola Cabernet Sauvignon