



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2017 Selections

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Short Rib Korean Style Kabobs with Couscous and Sesame Spinach

Serves 4-6. Pair with 2103 Peterson Petit Verdot.

Marinade:

- 2 Cups Sugar
- 6 Cups Soy Sauce
- 3/4 Cup Sesame Oil
- 3 Cups Mirin
- 1 Cup Fresh Ginger, Minced
- 3/4 Cup Fresh Garlic, Minced
- 2 Cups Brown Sugar
- 1 Cup Green Onions, Slivered
- 5 lbs. Short Ribs, 8 oz.

- 1) Combine all ingredients except for the short ribs in a cooking pot and bring to a boil over med high heat making sure to stir constantly.
- 2) Once the mixture boils and the sugars are dissolved, immediately cool.
- 3) Once cooled, place the short ribs into a container and pour the marinade over the top making sure to completely cover.
- 4) Allow to marinate for twenty-four hours.
- 5) Remove the short ribs from the marinade and cut into 1 inch cubes.
- 6) Place pieces of meat onto skewers with onions and peppers in between pieces
- 7) Grill to desired temp over high heat

Couscous:

- 2 Cups Couscous
- 2 Cups Chicken Broth
- 2 oz. Olive Oil
- 1 tbsp. Fresh Ginger, Minced
- 4 oz. Yellow Onion, 1/4 diced
- 4 oz. Green Onions, Slivered
- 4 oz. Green Peas
- 4 oz. Bean Sprouts
- 2 oz. Soy Sauce
- 1 tbsp. Sesame Oil
- 1 tsp. Kosher Salt
- 1/8 tsp. White Pepper

- 1) Place the couscous into a large mixing bowl
- 2) In a sauce pot, bring the chicken broth to boil.
- 3) Pour the hot broth into the mixing bowl with the couscous and quickly stir. Allow to sit for 30 min.
- 4) While couscous is cooking, heat the olive oil in a wok or sauce pot over med high heat.
- 5) Add in the ginger and onions and cook until the onions are translucent.
- 6) Add in the remaining ingredients including the cooked couscous and sauté until everything is hot.
- 7) Remove from heat and serve.

Sesame Spinach:

- 2 lbs. Fresh Spinach
- 2 Gal. Water
- 1 tbsp. Kosher Salt
- 2 oz. Sesame Oil
- 2 oz. Sesame Seeds

Place small mound of couscous next to a small mound of sesame spinach and place cooked kabobs over the top.

