

Following rise of poke bowls and Hawaiian barbeque dishes, interest in Hawaiian cuisine and tropical flavors has been on the rise.

The **Island Short Ribs** is rich in savory cooked notes and umami flavors from the process of grilling. The marinade provides sweet and savory flavor profiles and is balanced with a little kick of acid from the pineapple juice and apple cider vinegar.

Inspired by one of our employees' family recipes for a Hawaiian steak, this is the story behind the Island Short Ribs: "My mother was a quintessential matriarch of the family. As a mom of three girls, cooking was something she taught us all. So, as a wife and a mom myself, this is one dish that warms my heart every time I make it. I remember the love she put in it, and hopefully, I am doing the same."

- Lanette Walbridge, Office Coordinator



Island Short Ribs

Ingredients as Prepared	Grams
Short Ribs	462
Soy Sauce	51.3
Brown Sugar	33
Pineapple Juice	12.5
Apple Cider Vinegar	10
Ginger Paste	8.5
SNI Organic Minced Garlic	5
SNI Organic Minced Onion	5
Sesame Oil	2.5

Instructions:

1. Prepare the marinade: combine organic soy sauce, brown sugar, pineapple juice, apple cider vinegar, ginger paste, minced garlic, minced onion, and sesame oil in a bowl and mix well.
2. Marinate short-ribs for 7-8 hours or overnight.
3. Grill on an outdoor grill for 10 minutes on each side.
4. Preheat oven for 350°F.
5. Then place in oven for 30 minutes or until desired brownness to finish cooking.