**SMOKED SHORT RIB**
Manchego Roasted Fingerling Potatoes, Charred Broccolini, Pickled Green Tomato Relish and Chimichurri

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**Smoked Short Rib**

- 2 LBS boneless short rib
- 1 cup coarse ground black pepper
- 1 1/4 cup smoked salt
- 1/2 cup sugar
- 1/2 cup smoked paprika
- 1/4 cup granulated garlic
  dry rub

- Graciously coat short rib in dry rub.
- Heat smoker to 225 degrees fahrenheit.
- Smoke short rib until internal temperature reaches 160 degrees.
- Fully wrap in foil and continue to cook until internal temperature is 200 degrees.
- Let cool and portion as desired.

**Chimicurri**

- 1 bunch parsley
- 1 bunch cilantro
- 1/2 cup fresh oregano
- 1 1/2 tbs chopped garlic
  1 jalapeno
  1 small shallot, sliced
- 1 1/2 tsp kosher salt
- 1/4 cup sherry vinegar
- 1/4 cup cold water
- 1 cup extra virgin olive oil

- Process all ingredients except oil in blender.
- Slowly drizzle in oil.