

# COWBOY CHEF'S TABLE MENU

CHEF ALEX PIERCE, EXECUTIVE CHEF AT SOUTHERN HILLS COUNTRY CLUB

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## **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.*

### ***Chimichurri***

- 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.*

