

SHORT RIB SHAKSHUKA

Serving Size: 4

INGREDIENTS

- 5 lbs. short rib or chuck roast, cut into 2-inch pieces
- 1 10-oz. can crushed tomatoes
- 1 medium onion, diced
- 4 Tbsp. sliced garlic (about one whole garlic head)
- 1 Tbsp. ground cumin
- 1 Tbsp. ground coriander
- 3 Tbsp. tomato paste
- 1 gallon beef stock or broth of choice
- ¼ cup sherry vinegar
- 5 large russet potatoes
- 4 eggs
- 1 cup grated Graviere cheese
- Vegetable oil, for preparation
- Salt, to taste
- Chili de Arbol spice, to taste
- Bread of choice, sliced for serving



METHOD

1. In a large stock pot, add two tablespoons of vegetable oil and turn heat to high. Add short rib and cook until browned. Once fully browned, remove short rib and drain oil.
2. Return the same pot to medium heat and add another two tablespoons of vegetable oil. Add chopped onion and garlic, then stir and cook until translucent, about 5-7 minutes.

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3. Add tomato paste to the pot and use a spoon to press the paste into the bottom evenly. Allow the paste to heat through, then stir up with the onion and garlic.
4. Add canned crushed tomatoes, cumin, coriander and chili de arbol (to taste depending on desired spice level) and bring mixture to a simmer. Season with salt to taste.
5. Add beef stock and reduce to a low simmer. Using a ladle, remove the fat that gathers on top of the broth. Repeat every 30 minutes for three hours, covering pot between ladles.
6. While short rib cooks, heat oven to 400°F and bake russet potatoes whole for about 45 minutes or until cooked through. Once cooled, slice into 1-inch hunks, then set aside.
7. Once short rib is tender and the sauce is thick enough to cover the back of a spoon, remove the mixture from heat.
8. Increase oven heat to 450°F. While the oven heats, fill a large ovenproof sauté pan halfway with short rib mixture and bring to a simmer.
9. Add potato hunks into the pan until nearly full, leaving four pockets of space. Crack four eggs into the pockets.
10. Sprinkle graviera cheese evenly over the eggs and bubbling shakshuka, then place the sauté pan in the oven and cook until eggs are done to taste, about 10-15 minutes, depending on desired doneness.
11. Serve with warm slices of bread.

