



## Highlight the Cuisine of Seville

### Grilled Mediterranean Short Ribs

*An appetizer that's so easy to make - just marinate and then quick grill*

- 1 cup balsamic vinegar
- 1 cup soy sauce
- 1 Tablespoon honey
- 1 Tablespoon minced peeled fresh ginger
- 1 Tablespoon minced garlic
- 1/2 teaspoon crushed red pepper
- 1/2 teaspoon dried oregano
- 1 teaspoon coriander seeds, toasted and crushed
- 1 Tablespoon grated orange zest
- 1 Tablespoon grated lemon zest
- 1 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- 2 pounds bone-in beef short ribs, sliced crosswise 1/2 inch thick
- 1/4 cup toasted sesame seeds

Garnish: fresh cilantro sprigs

**Prepare Marinade:** In nonreactive shallow dish, large enough to hold the ribs, combine the first twelve ingredients. Add the ribs; turn to coat. Cover and marinate in the refrigerator for at least 6 hours or overnight.

**Grilling the Ribs:** Prepare a fire in a charcoal grill or preheat a gas grill to medium high.

Drain ribs; discard marinade. Grill ribs until slightly charred and crispy, about 3 minutes on each side.

Remove from grill; transfer ribs to a cutting board. Chop each rib into 3 to 4 pieces, between the bones. Transfer to a platter; sprinkle with the sesame seeds and cilantro sprigs. Serve immediately. Yield: 4 to 6 servings

**Recipe by** Cathy Mantuano and Tony Mantuano in “Wine Bar Food” book.

**About the Recipe:** The ribs marinate slowly to enhance the flavors, and then they can be quick grilled or broiled. The combination of spices, zests, vinegar, and honey highlights their Arab influence. Have some fun and serve them as an appetizer for your next informal patio party.