

The California Restaurant Association | San Diego County Chapter

# SAN DIEGO RESTAURANT WEEK

# RECIPES

## Beef Short Rib BBQ

Courtesy of Rei Do Gado

One whole rack of a bone-in beef short rib

Brazilian rock salt

### Preparation

Spread a handful of Brazilian rock salt evenly on top of the bone-in beef short rib. Place a skewered meat on a BBQ grill in medium heat (275°F) and cook each side of the meat for 2 hours. Cook each side of the meat in high heat (375 °F) for 20 minutes for crispy texture with brown color outside and tender texture inside. Your short rib is ready to be enjoyed when the bones pull out clean. Shake the Brazilian rock salts off before you enjoy the meats for the perfect seasoning!

