



potatoes | avocados | fruits | vegetables | grains

fall harvest

SPICY BOURBON PEACH SHORT RIB SLIDERS



ON-TREND: SHARABLE

INGREDIENTS (37 SERVINGS)

10 lbs.	Beef Short Ribs, boneless
1/2 cup	Vegetable Oil
To Taste	Salt & pepper to taste
8 cups	Sugar, granulated
4 cups	Water
3 Tbsp.	Vanilla Extract
1/2 cup	Gochujang, hot pepper paste
1 bag	Simplot Classic® IQF Peaches, sliced (10071179179139)
4 cups	Kentucky Bourbon Cider
37 each	Slider Rolls, split

PREPARATION

1. Season ribs with salt and pepper. Heat oil in braising pan over medium-high heat. Add ribs and sear on all sides. Remove the pan from the heat.
2. Combine water, sugar and vanilla in a saucepan over medium-high heat and bring to a boil cooking until sugar is dissolved. Remove from heat. Whisk in gochujang. Add **Simplot Classic® IQF Peaches** and pour mixture over the ribs. Cover pan tightly with a lid or foil and cook in a 300°F oven for 4 hours or until tender. For each serving, toast one slider roll and fill with 3 oz. of meat and sauce.
3. For each serving, toast one slider roll and fill with

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