

Camacho Tailgate Domination Pairing #2 (Camacho Connecticut BXP Toro)

Lipsmackin' Spicy & Sweet Short Ribs

Ingredients:

2 lbs Short Ribs (sliced thin "LA style"/flanken cut)
2 tablespoons freshly grated ginger
3 garlic cloves minced
1/2 cup finely chopped green onion (reserve 1/4 cup for garnish)
1 habanero pepper (minced)
1 cup teriyaki sauce
3 tablespoons sriracha hot sauce
1 tablespoon sesame oil
1 cup brown sugar
1/4 cup rice vinegar
**Dry Rub*

Recipe:

- 1.) Season short ribs evenly with *dry rub* all over.
- 2.) Combine teriyaki, sesame oil, sriracha, brown sugar, rice vinegar, 1/4 cup green onion, minced habanero and garlic into a medium mixing bowl and whisk until well incorporated.
- 3.) Place seasoned short ribs in large baking pan, pour marinade over short ribs, and cover with plastic wrap
- 4.) Marinade in fridge overnight. (Or at least 3 hours)
- 5.) Remove marinated short ribs from fridge and bring to room temperature; leaving out about about 30 mins.
- 6.) Preheat grill to medium high heat.
- 7.) Grill short ribs until nicely charred on both sides and cooked thru, about 4 to 5 minutes on each side.
- 8.) Garnish with *crispy shallots* and green onion.

Yield: 3 to 4 servings

Dry Rub

Ingredients:

2 tablespoons kosher salt
2 tablespoons black pepper
1 tablespoon garlic powder
1 tablespoon smoked paprika

Recipe:

1.) Place all ingredients in a small bowl and whisk until well incorporated.

Crispy Shallots

Ingredients:

2 medium shallots (sliced in half & julienned)
1 cup buttermilk
1 cup flour
1.5 teaspoon salt
1 teaspoon black pepper
1/2 teaspoon garlic powder
1/4 teaspoon paprika
Canola oil for frying

Recipe:

1.) Place all in dry ingredients into a medium mixing bowl, and whisk together until well incorporated.
2.) Add canola oil to sauce pot, until about 2" high, turn to medium high heat.
3.) Place shallots in buttermilk, and then toss into flour mixture; shake off excess flour.
4.) Fry shallots in small batch, to not overcrowd sauce pot; fry until shallots are golden brown about 4 to 6 mins. Drain on paper towel lined plate.

The "Touchdown" Cocktail

Ingredients:

3 oz bourbon
2 oz sweet vermouth
2 oz elderflower liqueur
2 oz pomegranate juice
2 oz agave nectar
1 oz lemon juice
Pomegranate seeds (from one pomegranate)

Recipe:

- 1.) Fill two high ball glasses with ice.
- 2.) Add all ingredients except pomegranate seeds, into a shaker and dry shake until well incorporated.
- 3.) Divide contents into high ball glasses, finish off and top cocktail with a spoonful of pomegranate seeds.
- 4.) Drink, enjoy, repeat!

Yield: 2 cocktails