



EXPLORE Summerside

The City by the Sea

Samuel's Coffee Rubbed PEI Beef Ribs

Chef Ilona Daniel

For the Samuel's Coffee Rub:

- ¼ cup medium ground medium roast Samuel's Coffee (I like the Ethiopian bean for this)
- ¼ cup paprika
- 2 Tbsp Granulated Garlic
- 2 Tbsp Granulated Onion
- 2 Tbsp sugar
- 2 Tbsp kosher salt
- 1 Tbsp Ground Black Pepper
- 1 Tbsp Ground Cumin
- 1 Tbsp Ground Coriander

You will need a 6 lb bone-in PEI Beef Rib

Preheat the oven on 500° F (260° C).

Lay the beef ribs on a parchment-lined baking sheet. Rub beef with a small amount of vegetable oil, then aggressively coat the beef with the spice mix; you want a lot of rub on the beef ribs. Get your hands in there! Roast in the 500° F (260° C) oven for 15 minutes, or until you have a nice sear on the ribs. Remove the beef from the oven, then turn the heat down to 300° F (150° C).

Pack up the beef in double or triple-wrapped foil parcel. You want to create something like a sleeping bag for the beef; don't wrap it too tightly because we want a little steam to help soften the beef. Make sure the beef is completely wrapped up with no gaps for the steam to escape. Place the beef pouch on top of a baking rack and place the baking rack on top of a baking sheet to catch the drippings; roast for 4 hours.

After 4 hours, turn the heat down to 220° F (100° C) and slow roast for 7 more hours. The final product should be tender, and a dark pink ring should develop along the outer edges. Thicken the drippings with a cornstarch slurry to be served as a sauce for the ribs.