
Kona Coffee Rubbed Short Rib Spicy Noodle Trifle

Total time: 9 hrs 5 min Yield: 8 Servings

Ingredients

1/4 cup canola oil
3 Tbsp sesame oil
1/2 tsp ground cayenne pepper
3 Tbsp honey
1/4 cup peanut butter
3 Tbsp teriyaki sauce
8 oz angel hair pasta (cooked and drained)
1 bunch cilantro (finely chopped)
1/2 bunch green onion (finely sliced)
1 cup lightly salted sunflower seeds or sliced almonds
6 Tbsp 100% Kona Coffee (fine ground)
2 Tbsp Hawaiian sea salt
2 Tbsp brown sugar
2 Tbsp paprika
1 Tbsp fresh ground black pepper
1 Tbsp dry onion flakes (ground)
1 Tbsp garlic powder
1 tsp ground coriander
1 tsp thyme
2 lb boneless short ribs (sliced very thin)
1 12 oz. bottle jalapeno sauce
1 head romaine lettuce (roughly chopped)
2 carrots (shredded or small julienne)
2 cup red cabbage (shredded)
4 cup Napa cabbage (shredded)
2 cup red and yellow sweet peppers
4 cup broccoli flowerets (blanched and cooled)
1 bottle oriental salad dressing
1 bag One-Ton chips or crunchy chow mein noodles (for topping salad)

Prep Time: 8 hrs 20 min Cooking Time: 45 min Total Time: 9 hrs 5 min

Instructions

To prepare noodles, in a saucepan heat the oils, pepper, honey, peanut butter, and teriyaki sauce. Bring to a boil and stir until blended together. Pour over the cooked pasta. Cool. Stir in the onions, 1/2 bunch finely chopped cilantro, and sunflower seeds.

To prepare Kona Coffee Rub, in a small bowl combine Kona coffee, Hawaiian sea salt, brown sugar, paprika, fresh ground black pepper, dry onion flakes, garlic powder, ground coriander, and thyme, then mix well. In a large bowl coat the ribs with the jalapeno sauce and use enough of the rub mixture to lightly coat all ribs. Place in a gallon Ziploc bag and marinate several hours or overnight in the refrigerator. In a hot skillet or a hot grill pan quickly cook the short ribs turning once. Set aside.

To prepare salad, combine Romaine lettuce, carrots, red cabbage, red and yellow sweet peppers, 1/2 bunch cilantro, and broccoli flowerets. Set aside.

In a large glass trifle bowl alternate the salad, ribs, and noodles in attractive layers.

Serve oriental dressing over the trifle or on the side. Top with One-Ton chips.

Source:

Recipe By: Austin Kikenny - 2nd Place Amateur Entrée Winner 2015 Kona Coffee Festival Recipe Contest