

## PŪLEHU RIBS

**KAU KAU TIME! KĀHEA 'AI!**

*Time to eat! Come and get it!*



### A PLATE LUNCH FAVORITE AND POTLUCK STAPLE.

Cross-cute, bone-in, thin-sliced beef short ribs.

**Highway Inn**

— Since 1947 —  
**HAWAIIAN FOOD**  
"A Taste of Old Hawaii"

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Scan for online  
instructions and  
alternate prep ideas!

**TO STORE:** All product ships vacuum sealed or in heat-sealed zip-top bag; do not remove from bag until ready to prepare. Product may arrive partially thawed; refreezing is not recommended if product has thawed partially or fully. Refrigerate or freeze immediately upon receiving. May be stored in the refrigerator up to 3 days or freezer 1 month.

**TO THAW:** Thaw product in bag; keep refrigerated while thawing. (May take up to 2 days to completely thaw from fully frozen. Product may be reheated while frozen but will impact reheating time significantly.)

*ef short ribs, gochujang paste [mochi rice, chili pepper, water, honey, sugar, salt], sesame oil, rice vinegar, mirin (Japanese rice wine), apple juice, granulated white sugar, water, fish sauce (fish), black pepper, chili powder, soy sauce (soybean)*

**Preparation:**  
*instructions are for one bag*

*Step 1:* Thaw (see instructions above)

*Step 2:* Cut a vent slit (approx. 1 inch) in vacuum bag.

*Step 3:* Set bag on a microwave-safe plate.

*Step 4:* Microwave on high for 8 minutes. Use vent slit to insert thermometer and check temperature; center of meat should be 160°F. If not fully reheated, continue microwaving in two-minute increments until 160°F in center.

*Step 5:* Carefully cut bag open (watch out for escaping steam) and transfer contents to a serving dish, including any juices.

*Optional:* Garnish with chopped green onions and sesame seeds.