

Sticky Spicy Beef Short Ribs, Philippa Rea

The following marinade is suitable for 2-3kg of beef short ribs.

Place the beef ribs in a large container with a lid.

Mix the following ingredients together in a big jug – whisk well to incorporate:

- 2 teaspoons stock powder dissolved in 300ml water
- ¼ cup kecap manis (this is a dark sweet Indonesian soy sauce – I prefer ABC Brand)
- 4 tablespoons soy sauce
- 4 tablespoons brown sugar
- 4 cloves of crushed or grated garlic
- 3cm piece ginger, grated
- 1 teaspoon cinnamon
- 3 birdseye chillies finely sliced
- 2 tablespoons white vinegar
- 1 teaspoon ground coriander spice
- 2 heaped teaspoons Chinese five spice powder
- 3 tablespoons plum jam (can substitute with raspberry or strawberry)
- ¼ cup honey
- ¼ cup sherry (substitute with port/tokay/rum/bourbon if you don't have sherry)
- 1 teaspoon sesame oil



Pour the marinade over the ribs, put the lid on the container, and shake to mix. Leave in the fridge to marinate for at least four hours, but preferably overnight. Every now and then (say, every time you open the fridge!) give the container a bit of a shake to keep the ribs covered in marinade.

Preheat oven to 150°C. Place the ribs in a baking dish and cover with foil. Place in the oven and bake for 3 to 3.5 hours. Check every 45 minutes or so – if the mixture is looking too dry, add ½ cup of water to the dish and then replace the foil lid. For the last half-hour of cooking, remove the foil lid. The meat needs to be falling off the bone.

Serve with a big stack of paper towel or baby wipes!

Notes:

- Adjust the chilli to taste – leave them out if you don't like spice, or add more if you want more of a kick
- This is a great “cupboard” recipe – most of the ingredients in this recipe can live in your pantry or fridge for months (being mindful of expiry dates of course)
 - You can substitute jar/tube/dried versions of ginger, chilli and garlic if you can't get fresh
 - Alternately, keep fresh ginger on hand all year round by buying it in bulk when it's young – chop into 2-3cm pieces, wrap in plastic wrap, pop in a ziplock bag and freeze; just remove a piece as needed and it can even be peeled and grated frozen.
 - The same goes for chillies – buy or grow chillies, wash and dry them and then freeze whole in a ziplock back, thaw before use