



STICKY ASIAN BEEF SHORT RIBS

FRIDAY • Serves **4-6** • Ready in
3 hours • Active cooking time **10 minutes**

Here's another wintery Friday night feast that will happily become a weekend main event if you're entertaining, or if you just don't have time to throw it together on a weeknight.

WHAT YOU NEED

2kg beef short ribs
2 Tbsp grated fresh ginger
2 tsp crushed garlic
1 tsp Chinese five spice
⅓ cup sticky brown sugar
½ cup soy sauce
½ cup hoisin sauce
2 cups vegetable stock

To serve

Cooked basmati rice
Flash-fried or steamed pak choy or tenderstem broccoli
Fresh lemon or lime wedges

WHAT TO DO

Preheat the oven to 150°C.

Add the short ribs and all the remaining ingredients to a large ovenproof pot. Bring to a simmer on the stove top, then transfer to the oven and cook for 2-3 hours or until the meat is tender.

Cook the rice 30 minutes before serving.

Cook your green veg 5 minutes before serving everything in warmed bowls with lemon or lime wedges.