

BEEF SHORT RIBS

WITH BARBEQUED CORN + LIME CHIMICHURI

Beef ribs are highly underrated. And cheap. They require some patience when cooking, but the results are totally worth it, with an amazing depth of flavour and a beautiful gelatinous texture. Possibly great with some barbecued corn on the cob, and flesh lime wedges to cut through the richness of the meat.

INGREDIENTS - PART 1 BEEF SHORT RIBS

1.5 kg of beef short rib
2 cups of chicken stock
2 Onions
A head of garlic
Peppercorns
3 Bay leaves

INGREDIENTS - PART 2 LIME CHIMICHURI

1 cup of parsley chop fine
3 cloves of garlic chop fine
1/2 cup olive oil
1/4 cup balsamic vinegar
1/4 cup brown vinegar
1/2 tspn chilli powder

Turn the oven on to 150C. Season the ribs very well, giving them a good massage with olive oil and plenty of sea salt and cracked pepper. Trim up any unwanted bits of fat. Place them in a baking dish with some quartered onion, broken up garlic, bay leaves and some peppercorns. Top the dish up a couple of cm with chicken stock. Cook for up to 4 hours but check after 2.5, turn over the ribs and make sure there's still liquid in the bottom of the tray, top up with water or more chicken stock if it's drying out.

For the chimichuri combine all ingredients and season to taste with salt and lime juice.

And finally, for the bbq corn, blanch the corncobs briefly in salted boiling water and cook on a very hot bbq or griddle. Bush down with butter throughout the cooking process.