

A top-down view of a white ceramic plate with a radial ribbed pattern. The plate features a large portion of beef short ribs in the lower-left, covered in a dark, glossy sauce. Above the ribs is a piece of white, creamy food, possibly a potato or cauliflower, topped with several dark-shelled mussels. To the right of the main dish is a fresh green salad with arugula and shaved white cheese. The entire dish is set against a light-colored wooden background.

Chilli & Lime Glazed Beef Short Rib


HAWKE'S BAY
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BY JAMES BECK

Short rib is one of my favourite cuts of beef and this slow braise followed by a high temperature glaze is a perfect way to prepare this dish. You can braise the meat a day or two ahead if you like, which will only allow the lovely flavours to develop further. There are also plenty of other beef cuts you can use for this dish including brisket, knuckle, and cheek.

INGREDIENTS

- 1 Matangi Short Rib, split lengthwise
- 2 onions, chopped
- 1 knob of ginger, crushed
- 4 sticks of lemongrass, crushed
- 1 head of garlic, crushed
- 6 pieces of star anise
- 1L The Organic Farm Butchery Beef Broth
- Boiling water

FOR THE GLAZE

- 100g Arataki honey
- 100g fresh lime or St Andrews Limes NZ Lime Juice
- 75g St Andrews Limes Lime Burst
- Half of the reduced braising liquid
- Orcona Rings Around Uranus Habanero Sauce to taste

METHOD

1. Preheat your oven to 150°C.
2. Sweat the vegetables in a pot until well cooked, add the star anise and bone broth, and bring to the boil.
3. While the vegetables are sweating, trim the short rib, season generously with sea salt and sear in a very hot pan.
4. When both the broth and the short rib are ready, place first the stock in a deep roasting dish and then the short rib with the bones facing up. Top up the liquid in the dish with boiling water until the bones are almost submerged (as we are going to be completely reducing the broth later, the amount of water is not important).
5. Cover the short rib with baking paper and tinfoil and carefully place in the oven.
6. The short rib will take between 3-4 hours to cook depending on its thickness. After 3 hours of cooking, check it at 20-minute intervals. The easiest way to tell it's cooked is if the bones are easy to pull away from the flesh.
7. When the short rib is cooked, remove from the oven and allow to cool in the broth.
8. When ready (either the following day or immediately) strain the broth and heavily reduce it. Reserve half of the reduced

broth for the glaze and the other to cook mushrooms for the accompanying salad.

FOR THE GLAZE

1. Strain the liquid from the short rib and place in a pot with all the other ingredients apart from the chilli sauce.
2. Reduce the liquid to a thick glaze and add chilli sauce to taste.

TO SERVE

1. Pre-heat your oven to 220°C
2. Place the short rib bone side down on a tinfoil covered roasting dish (the tinfoil will make it much easier to clean!).
3. Cover the short rib with some of the glaze and reserve the rest of glaze during cooking.
4. Place the short rib in the oven and reheat for about 30 mins, re-glazing at least every five minutes.
5. Remove from the oven when nice and sticky and serve with any excess glaze on the side.