

Ekka

Presented by

RACQ

ROYAL QUEENSLAND SHOW

BEEF CITY STICKY SHORT RIBS WITH CUCUMBER, PICKLED GINGER & MANDARIN

JAKE NICOLSON
EXECUTIVE CHEF BLACKBIRD BAR & GRILL



Prep: 30 mins Cooking: 5 hours



6 Portions

As the weather cools off, these 120 day grain fed beef short ribs with their great marbling are an excellent cut to braise. Blackbird Executive Chef, Jake Nicolson shares his tips and tricks to cooking these perfect slow cooked ribs with a few secret ingredients along the way



Ingredients

- Beef short ribs
- 4 Spring Onions, thinly sliced
- 3 Nashi Pears, grated
- 1 tbsp. Black Pepper, crushed
- ½ cup Sesame Seeds
- 30 grams Ginger, grated
- 1 tbsp. Garlic, minced
- 200ml ABC Kecap Manis
- 200ml Soy Sauce
- 100ml Light Soy
- 50ml Sesame Oil
- 6 Beef Short Ribs
- Water to cover

Cucumber salad

- 1 Continental Cucumber
- 1 Mandarin, peeled
- 20g Black sesame
- 50g Purple Cauliflower florets, blanched
- 6 Breakfast Radish, sliced
- 2 Green shallots, sliced
- 1 bunch Coriander, picked and washed
- 1 Long red Chili, sliced and seeds removed
- ½ bunch fresh Mint picked and washed

Pickled ginger

- 250ml Rice Wine Vinegar
- 250ml Water
- 250g Sugar
- 1ml Grenadine
- 200ml Olive Oil

Dressing

- ½ cup Light Soy
- ¼ cup Sesame Oil
- ¼ cup Rice Wine Vinegar
- ¼ cup Water
- 2 tspn Garlic, chopped
- 1 tspn Sugar

METHOD

1. Beef preparation

Place **all of the ingredients** in a large pot and cook out on stove until tender (about 4 hours)

TIP: Keep topping up the pot with water if ribs are not totally submerged in liquid at all times.

2. Sides preparation

Peel **cucumber** and cut into batons. Peel **mandarin** removing pith and seeds. Cut **purple cauliflower** into florets and blanch. Slice radish, **shallots** and **chilli** (removing seeds). Combine all ingredients and set aside.

Peel **ginger** then thinly slice on a mandolin. Place ginger in a pot with **cold water** and bring to the boil then strain. Then bring to below the boil and submerge ginger in the **liquid**. Store for later.

For the dressing, **combine the ingredients** and store until required

SERVING TIP: To serve place a single rib in the deep fryer until crisp on the outside, brush with glaze and place in oven until sticky and hot.

GOT LEFTOVERS? The meat makes great fillings for bao buns, tacos or you can even make a pie with it. With the juiciness in the cut of rib, you can also safely freeze it to enjoy later.